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DORSETT-MORSE EXPEDITION

1928-1931

Vol. 5

Office of Foreign

Plant Introduction.

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DORSETT-MORSE EXPEDITION 1928-1931

VOLUME V.

Diary for January-March 1930

Note. The pages are not numbered consecutively because the original diary contained correspondence and other data that belonged in the letter files and not in the bound report.....B.Y.M.

Wednesday, January 1, 1930.

Our first greetings this morning were "Shinnen-Omedeto" (A Happy New Year).

Before our regular breakfast we were served the regular Japanese New Year breakfast, which to us was strange, unique and most interesting. The card below tells a little something of this traditional New Year ceremony.



"SHINNEN-OMEDETO"

(A Happy New Year)

The Management have had the following dish prepared and it is served with their compliments.

O-ZOHNI—(Teal duck soup with rice-cake and green vegetable)

A ceremonial dish served at the breakfast hour in every Japanese home during the New Year season.

O-TOSO—A ceremonial sweet wine, which is drunk as an omen of happiness for the coming year.

NEW YEAR, 1930
(THE YEAR OF THE HORSE)
THE IMPERIAL HOTEL
TOKYO, JAPAN.

T. INUMARU,
Manager.

The chopsticks were white, the kind used only for this occasion. They were inclosed in an envelope bearing good luck decorations. The small covered bowl containing rice cake, bean curd, bits of meat and soup also Japanese

water celery. The O-Toso was in an oddly shaped kettle upon which were special emblems of good luck. The wine was poured from the kettle in three short tip-ups.

When this Japanese breakfast was finished we had our regular morning meal of coffee, buttered toast, baked apple and cream.

This drink of New Year O-Toso has always been considered essential to every Japanese, as its significance is "resurrection, new birth into another year", and to drink it is a pledge of loyalty.

We drank O-Toso this morning to symbolize the birth of a New Year and as our pledge of loyalty to the United States of America and to our work of Foreign Agricultural Explorations.

The streets of Tokyo, which last night were congested with humanity, were this morning, almost deserted as it were, and practically every store or business house in the city was closed.

We worked on mounting our pictures in albums so as to make them accessible. We made a few pictures in Hibiya Park and on the street.

Such of these as o. k. after developing, will be included in this report.

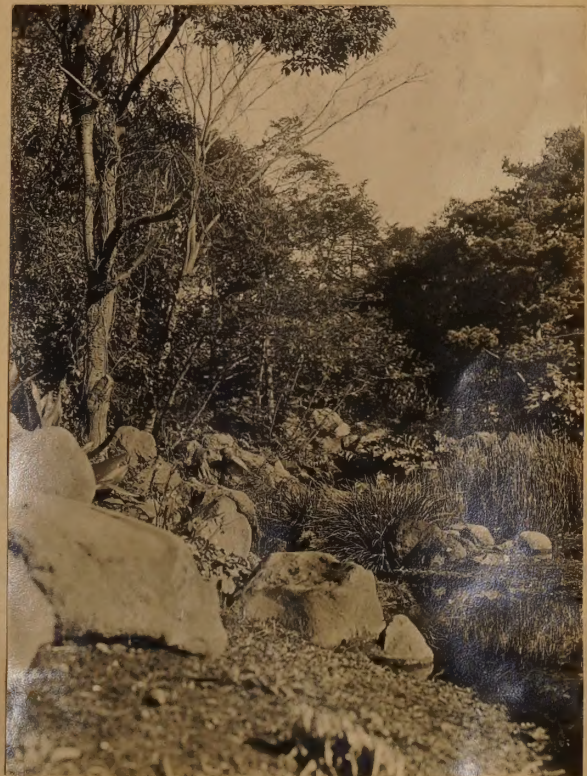


#44701.

Tokyo, Japan, Plant protection.

Plants in Hibiya Park with their overcoats and head covering both of rice-straw.

Negative #44701.



#44702. Landscape.

Tokyo, Japan.

A small portion of a really attractive small rock garden in Hibiya Park. We have another similar view taken last summer.

Negative #44702.



Negative #44703. *Aralea* sp. Broad leaf evergreen sp.
View of a clump of this broad leaf aralea near one of the
walks in Hibiya, Park, Tokyo, Japan.



Negative #44704. *Aralea* sp. Broad leaf evergreen.
A nearby view of round fruiting cluster which are quite
striking at this time. Later they change to a bluish-black
color. Hibiya Park, Tokyo, Japan.



Negative #44705. *Aralea* sp. Large deeply lobed variety.
View over a portion of a small pool showing this large
evergreen shrub in an advantageous position. It really
is a good ornamental. Tokyo, Japan.

44705

Thursday, January 2, 1930.

Went to the office, but found the building deserted and without heat or electricity.

It was too cold to work with comfort at one's desk. Prepared three packages of seed (soybeans) for shipment via the next outgoing Diplomatic Pouch.

Made a trip out over the business part of the city trying to find some suitable cloth to cover five photographic album backs which we need very badly, but were not successful.

We decided to have an old piece of kaki washed and will try and use it to cover the paper backs.

After supper we answered official correspondence, wrote up notes and worked on our quarterly trip report.

In Hibiya Park some of the plum trees are in bloom and spirea, hydrangea and other shrubs are beginning to push their buds. Color is visible on some of the flowering quinces and yet we have had little or no winter weather here in Tokyo.

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Friday, January 3, 1930.

Made a few pictures on the way to the Sankaido in the morning and developed these and the ones made a few days ago.

Prepared material for a parcel post package and put up and addressed one.

Apparently the New Year holiday is still in progress for there is no one about the Sankaido, and as there is no heat the building is cold and uncomfortable.

Made notes, answered official correspondence and wrote legends for pictures.



Negative #4406. New Year Decorations.

A rather elaborate decoration in the vestibule of a business house near the Ginza. Here there are two decorations. On the floor three sake casks in rice straw surmounted by a rather elaborate decoration. Over the entrance is another elaborate decoration. This is a recessed display and the picture is better than we expected.



#44707. New Year Decorations. View of side door and overhead decorations for New Year, at the five-corners on the way to the Sankaido Building. At the base are pine, bamboo and rice-straw. Overhead are two Japanese flags. At the center just over the door, a cluster of good sized twisted rice straw, small pine and broad leaf tree boughs, dried kaki, seaweed, ferns and lobster and an orange. Small strings of different colors and at each side "Gohel" several squares of white paper are also seen in this decoration.

Negative #44707.

#44708. New Year Decorations. A nearby view of one of the simplest New Year Decorations. Pine and rice straw and a square of white paper.



Negative #44708.

Saturday, January 4, 1930.

Got down to the office between 8 and 9 o'clock this morning. There was no heat and the room was quite uncomfortable.

Got the boy downstairs to turn on the electricity and we turned on our electric lights and also the lights, which we installed for drying out herbarium specimens, and in a little while the room was more comfortable. About 10 o'clock we knew from the cracking noise of expanding pipes that we would soon have heat. By half past ten the room was quite comfortable, in fact a little over warm and we opened the door for a while.

Today we made a wooden box 16" x 19" x 6' in which to pack our bamboo made articles. We will ship this home by freight before we leave Japan for Dairen, Manchuria.

The articles while light are really quite bulky and we feel that it will be best to send these home by freight rather than to carry them with us into Manchuria and China.

We have already accumulated almost enough material to fill the box above noted. What we lack we no doubt will be able to pick up between now and a short time before we leave for Dairen.

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Entered as second-class matter, June 26, 1902, under post office number 3436.

Acceptance for mailing at special rate of postage provided for in Act of October 3, 1917.

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Postmaster: This journal is published weekly, except during the months of June and July, when it is published bi-weekly.

Sunday, January 5, 1930.

Went over on the Ginza in the morning and purchased several bamboo made articles.

We then went to the office. There was no heat on and the room was chilly and uncomfortable. However, we wrote up a number of the bamboo articles we have and got a few of them packed.

We think we have almost, if not quite enough, material to fill the box we made the other day, but will not be able to tell for sure until we get them all written up and ready to pack.

We are in hopes that conditions will be more normal tomorrow so that we can again get down to work and really get something accomplished.

This thing of a weeks New Year when there is little or nothing doing, does not fit very well into our plans. However, when one is in Japan, it's do pretty much like the Japanese do. It is about all one can do.

Monday, January 6, 1930.

Dorsett went to the U. S. American Consulate in the forenoon with Mr. Suyetake to inquire in regard to the extension of Mr. Suyetake's Reentry Permit to the United States which expires January 23, 1930.

We learned that Mr. Suyetake will have to make written application for the extension to the Immigration Commissioner in Washington, D. C., giving the reasons for such a request.

We are interested in its extension and are writing an official letter to that effect to the Commissioner.

We are desirous of having Mr. Suyetake continue with us as interpreter and guide until our work in Japan proper and Japanese concession in Manchuria, is completed and have so stated in our letter.

Morse remained at the office and worked on soybean samples.

After lunch Morse and Suyetake went out to look up soybean products and to find when we can go to get information and pictures along this line.

Dorsett remained at the office and worked on getting parcel post packages ready for the diplomatic pouch, and in working up cards for bamboo made articles. He also worked on getting these ready to pack.

Monday, January 2, 1912.

Remains with the body of the deceased.

The physician of the deceased is located in the city.

The physician of the deceased is located in the city.

English translation of the report of the physician.

any other person who may be interested in the case.

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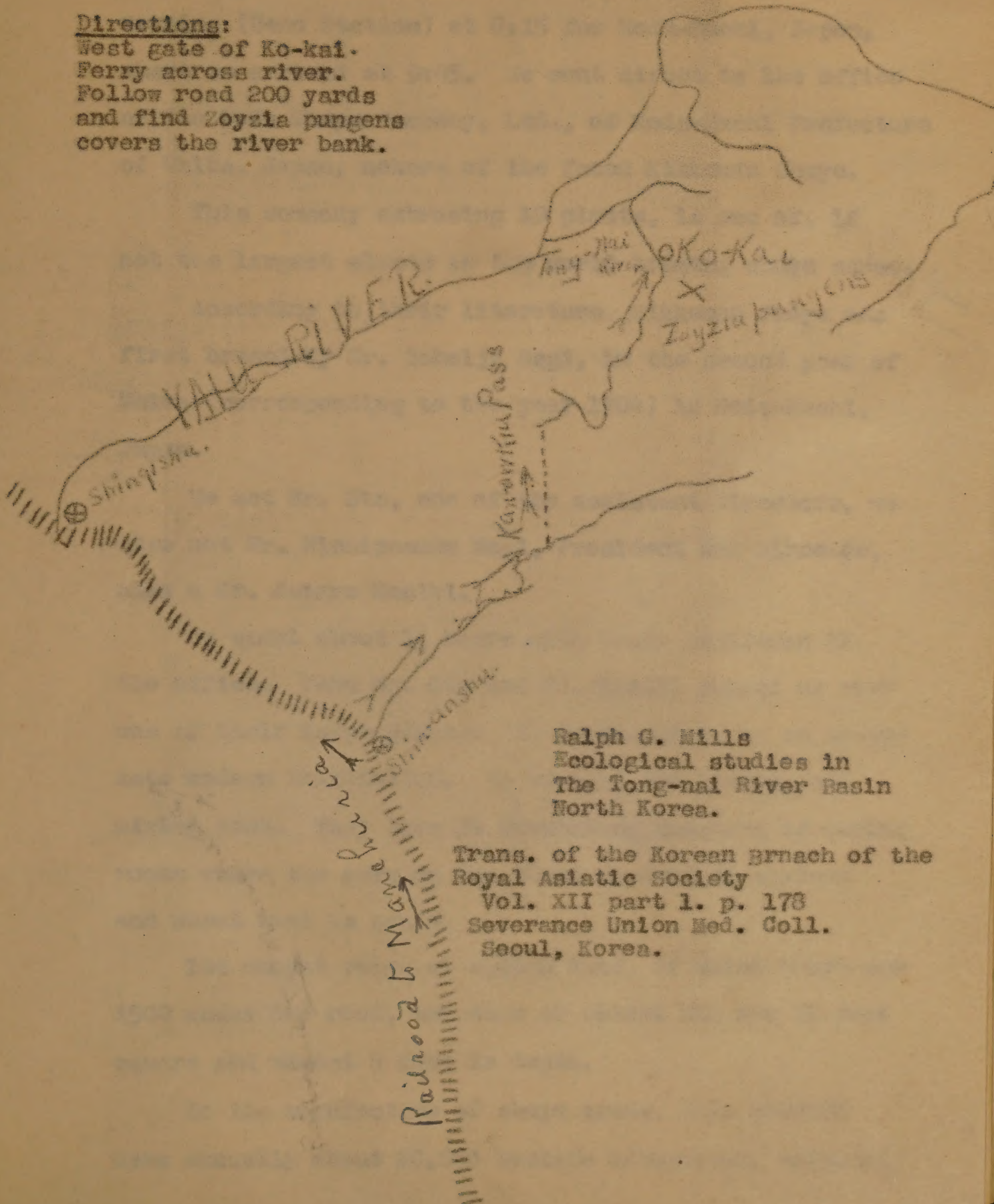
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Directions:

West gate of Ko-kai.
 Ferry across river.
 Follow road 200 yards
 and find *Zoyzia pungens*
 covers the river bank.



Ralph G. Mills
 Ecological studies in
 The Tong-nai River Basin
 North Korea.

Trans. of the Korean Branch of the
 Royal Asiatic Society
 Vol. XII part 1. p. 178
 Severance Union Med. Coll.
 Seoul, Korea.

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Tuesday, January 7, 1930.

Today we really got started on our work of looking up and getting information about soybean products. In accordance with plans made yesterday, we left Tokyo this morning (Ueno Station) at 8:15 for Noda-Machi, Japan, where we arrived at 9:45. We went direct to the office of The Noda Shoyu Company, Ltd., of Noda-Machi Prefecture of Chiba, Japan, makers of the famed Kikkoman Shoyu.

This company embracing 19 plants, is one of, if not the largest plants in the world brewing shoyu sauce.

According to their literature, Kikkoman Shoyu was first brewed by Mr. Sahelji Mogi, in the second year of Meiwa (corresponding to the year 1704) in Noda-Machi, Japan. *Copied*

We met Mr. Ota, one of the assistant Directors, we also met Mr. Nichizaemon Mogi, President and Director, also a Mr. Jutaro Namiki.

We spent about 1½ hours with these gentlemen in the office. Then Mr. Ota and Mr. Namiki showed us over one of their large plants. It impresses us as an up-to-date modern institution. We were in the grading and mixing room. They have 30 incubating chambers or curing rooms where the germ on the 50-50 mixture of soybean and wheat mesh is grown.

The cement vats, or ageing vats, of which there are 1500 under one roof, are made of cement and are 12 feet square and almost 3 feet in depth.

In the manufacture of shoyu sauce, this concern uses annually about 20,000 bushels of soybeans, primarily

from Manchuria, and also 20,000 bushels of wheat, Japanese grown when available. They import from Australia. This year, however, they are getting their supply of wheat from Canada.

They have 200 square (about 4' x 4') hydraulic presses and 200 oblong ones about 4' x 8' .

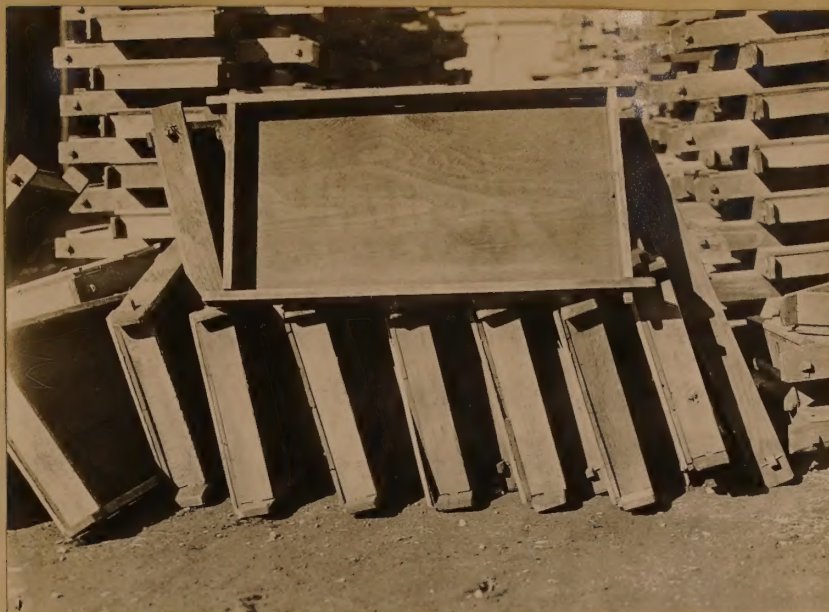
They age their shoyu sauce $1\frac{1}{2}$ years in the curing vats.



Negative #44709. Soja max. Soybean mesh trays.

Noda-Machi, Japan.

Racks of small trays about 2" deep 18" long and 10" to 12" wide, used to cure soybean and wheat mesh for making shoyu sauce. These are at the Noda Shoyu Company's place. See picture #44710.



Negative #44710. Soja max. Soybean mesh trays. Noda-Machi, Japan.

A nearby view of the interior of one of the small soybean and wheat mesh trays. See picture #44709.



Negative #44711. Abies sp. Spruce. Noda-Machi, Japan.

View showing small soybean-cask stock of spruce and a part of the warehouses of the Noda Shoyu Co. Ltd.'s storehouse.



Negative #44712. *Abies* sp. Spruce. Noda-Machi, Japan.
A fairly nearby of a one-horse truck load of small soy
sauce cask stock of spruce. It also shows some of the
bundles of short pieces of spruce.



Negative #44713. *Abies* sp. Spruce. Noda-Machi, Japan.
A nearby view of portions of ricks of bundles of short pieces
of spruce for staves, tops and bottoms of small casks for
shoyu sauce. At the place of the Noda Shoyu Co. Ltd.

Wednesday, January 8, 1930.

Worked at the office until about 10 or 10:30 then took our camera and went out to get pictures and information about Tofu, soybean curd.

We visited a place not more than half a dozen blocks from the Sankaido Building and got a nice lot of information about making Tofu. Also secured a few pretty good pictures.

An elderly Japanese lady fried (or seared, we would say) the cakes about 3" x 9" by $\frac{1}{4}$ to $\frac{1}{2}$ of an inch in thickness, over a charcoal fire on the street or side walk in front of their house.

Detailed information about the making of this Tofu will be found in the special report on soybeans and soybean products, which will be a special report added at the end of our exploration work.

We saw here for the first time fried Tofu which had had chopped carrots added to it. We had not prior to this known of vegetables of any kind being added to or mixed with the curd or Tofu before frying.

Such of the still pictures (none of which were at less than a 75 of a second, with wide open to an 8 stop, on the shady side of the street) as are worth while follow.



Negative #44714. Soja max. Tofu, bean curd. Tokyo, Japan.

A fairly nearby view of an elderly Japanese lady frying Tofu on the street. Children and Mr. W. J. Morse are looking on.



Negative #44715. Soja max. Tofu, bean curd. Tokyo, Japan.

An elderly Japanese lady frying or searing Tofu. To the right, children are watching the operation, and so are Mr. Morse and Suyetake, in the background.



#44716. Soja max.
Tofu, bean curd.

A fairly nearby view of
an old Japanese lady
fanning a charcoal fire
over which she is frying
or searing tofu.

Negative #44716. Tokyo, Japan.



Negative #44717. Soja max. Tofu, bean curd, Tokyo, Japan.
Cakes of soybeancurd piled upon bamboo strip supporters
and weighted to express the surplus moisture before frying.
A metal two prong piece is run through each to handle them
with.



#44718. Soja max. Tofu,
bean curd. Tokyo, Japan.
A fairly nearby of an old
Japanese lady turning the
cakes of Tofu she is fry-
ing over a charcoal fire.

Negative #44718.



Negative #44719. Soja max. Tofu, bean curd. Tokyo, Japan.
An old Japanese lady fanning a charcoal fire and frying
Tofu on the street, not far from the Sankaido Building.



Negative #44720. Soja max. Tofu, bean curd. Tokyo, Japan.
An old Japanese lady frying Tofu, soybean curd, over a charcoal fire on the street not far from the Sankaido Building.



Negative #44721. Soja max. Tofu, soybean curd. Tokyo, Japan.

Frying Tofu over a charcoal fire on the street in the vicinity of the Sankaido Building.

44720
44721
44722

The following 5 x 7 pictures were made January 9th, but as the products were secured the 8th they are put under that date.



(See page 3499 for explanation)

Negative #44734. Soja max. Soybean. Tokyo, Japan.

Samples of materials used in the manufacture of soy sauce and a small bottle of the sauce, obtained from the Nodashoyu Co., Noda-Machi, Japan, January 7th, 1930.

1. Bottle of soy sauce. 2. Salt (Formosa). 3. Mixture of boiled beans and crushed roasted wheat with white mold. 4. Mixture of boiled soybeans and cracked wheat after one day in fermenting room. 5. Cracked roasted wheat. 6. Roasted wheat. 7. Wheat (Canadian). 8. Soybeans (Manchurian variety).



Negative #44735. *Pueraria Thumberglana*. Kudzu.

Small packages of kudzu flour purchased at a store in Tokyo, Japan, December 24, 1929. This flour is made from kudzu roots and is used in making soups.

Package $7/8$ inches wide; $3\frac{1}{2}$ inches long. D. & H.

#3070.



Negative #44736. Soja max. Soybean. Tokyo, Japan.

Oblong piece of fresh soybean curd which had been toasted over a charcoal fire. This was given D. & M. # 3097. This is used in soups. Purchased at a bean curd factory, Tokyo, Japan, January 8, 1930. Piece is $7\frac{1}{2}$ in. long and 2 in. wide. Two pieces of fresh bean curd (D. & M. #3075) obtained from soybean curd factory in Tokyo, Japan, Jan. 8, 1930. Used in soups and also cooked with vegetable mixtures.



Negative #44737. Phaseolus angularis. Adzuki bean.

Package of adzuki bean flour purchased in store, Tokyo, Japan, December 24, 1929. This is a sweet flour used in making sweet bean soup.

Package 3 1/8 inches long; 1 1/8 inches wide.

D. & M. # 3100.



Negative #44738. Sola max. Soybean.

This soybean food product is sold from tubs in Tokyo small stores, and is known as "COMOKU NAME". It consists of a mixture of five cooked products, namely: soybeans, lotus root, fish sausage, seaweed and burdock roots.

Purchased at a small grocery stand in Tokyo, Japan, January 6, 1930. Is eaten just as it is. Product is on bamboo leaf which measures 8 inches long and 5 inches wide.

D. & M. #3090.



Negative #44739. Sola max. Soybean.

Three specimens of "String Natto", one package (rice-straw) unopened; one opened; and the Natto without the package. These were purchased at a Natto factory, Tokyo, Japan, January 6, 1930.

Each package is 15 inches long and 2 1/2 inches wide.

String natto is eaten after having mixed with it a mustard paste. D. & H. #3092.



Negative #44740. Soja max. Soybean.

Small dried sheets of soybean "Yuba" arranged in the shape of bow ties. Purchased at small grocery store, Tokyo, Japan, January 6, 1930. Native name is "Yuba." Yuba is the film obtained when boiling soybean milk.

Used most commonly in soups. This is a natural size picture. D. & M. #3091.



Negative #44741. Soja max. Soybean.

Fried soybean curd cakes. The round cake (D. & M. # 3096) is known as "Gannoddai", and is fresh bean curd mixed with chopped carrots. The cakes are fried in mustard oil until brown and sell for three sen each. Each cake is $4\frac{1}{2}$ inches in diameter and $\frac{3}{8}$ inch thick. The oblong cake (D. & M. #3097) is known as "Akarage". It is fresh bean curd mixed with chopped carrots and fried in mustard oil until brown. The cake is $8\frac{1}{2}$ inches long, 3 inches wide and $\frac{3}{8}$ of an inch thick. Sell for three sen. These forms of fried bean curd are eaten when dipped in soy sauce and also in soups.



Negative #44742. Sola max. Soybean.

Bottles of soy sauce obtained from the Nodashoyu Co.,
Noda-Machi, Japan, January 7, 1930. The bottles measure
7½ inches long and 2 inches wide and hold 1/5 litre of sauce.
Brand of sauce, "Kikkoman".

This company is the largest in the Orient and uses annually
in the manufacture of soy sauce 20,000 bushels of wheat
and 20,000 bushels of soybeans. This was given D. & M.

3074.



Negative #44743. Soja max. Soybean.

Box of dried form of Natto sold under the name of "Hama-natto". Purchased at the railway station of Hamamatsu,

Japan, December 11, 1929.

This form is only made in the Hamamatsu district.

Eaten as it is, when one drinks tea. Box 7½ inches

long and 4½ inches wide. D. & H. #3442.



Negative #44744. Sole max. Soybean.

Box of soybean "Natto" purchased from a Natto factory in Kyoto, Japan, December 10, 1929. Native name "Tsubunatto" or "Daitokuji" Natto. This is a dried form of Natto, commonly known as "Hamunatto", and is only made in Kyoto and Hamamatsu, Japan. The name "Daitokuji" Natto is taken from the Daitokuji Temple, of which a priest first made this product. Generally eaten when drinking tea. Box is 7 inches long and 4 inches wide. D. & M. # 3071.



Negative #44745. Soja max. Soybean.

Box of sugar coated roasted soybeans purchased at a small confectionary store, Tokyo, Japan, December 24, 1929. The beans are first soaked for 12 hours, partially dried, roasted and then covered with sugar syrup of various colors.

Box measures $8\frac{1}{2}$ inches long, $5\frac{1}{2}$ inches wide.

D. & M. #3077.



Negative #44746. Soja max. Soybean.

Box of soybean Natto, known as "Hamanatto", purchased at a small store in Tokyo, Japan, December 24, 1929.

This is a dried form of Natto and is made in Hamamatsu, Japan. Hamanatto is eaten when one drinks tea.

Box 6 inches wide; 7½ inches long.

D. & H. # 3073.



Negative #44747. Solia max. Soybean.

Small wooden tub (bound with strips of bamboo) of soybean miso, purchased at a small store in Noda-Machi, Japan, January 7, 1930.

Native name is "Kairyohishio".

This form of miso is mixed with rice and eaten.

These tubs are 6 inches in diameter and 4 inches high. Made by the Takagawa Co., Ltd., Noda-Machi, Japan. D. & M. # 3093.



Negative #44748. Soja max. Soybean.

Small glass jars of soybean miso purchased at a store in Noda-Machi, Japan, January 7, 1930.

Native name is "Kairyohishio". The jars are 2½ inches in diameter and 3½ inches high.

Made by the Takegawa Co., Noda-Machi, Japan.

This form of miso is mixed with rice and eaten.

D. & M. #3099.

Thursday, January 9, 1930.

Put in practically the entire day making life size and nearby 5" x 7" pictures of something like 16 soybean products. (These are under yesterday's date).

We fell down on the timing in the office yesterday, but got pretty good results today.

One of these pictures includes primarily what goes into the making of Shoyu sauce. The samples shown in this picture were secured from the factory of the Noda Shoyu Company, Ltd., when we went through one of their factories at Noda-Machi, Tuesday, January 7, 1930.

From left to right the picture shows the following:

Soybeans.

Unroasted wheat.

The first mixture of steamed soybeans and wheat.

The second mixture of steamed soybeans and wheat.

Salt.

Bottle of shoyu sauce.

This is a most interesting collection and a most interesting picture (#44734), and more than likely it is the first time that such a picture has been made.

Some of the other pictures are also extremely interesting. Not only on account of the product they show, but also on account of its showing the packages containing the product.

We feel that there is much to be learned from the Japanese about the making and doing up of packages.

Detailed notes and descriptions of these soybean products will be found in the special report on soybeans and soybean products which is a part of this report.

As stated before the pictures made today are under yesterdays date.



Negative #44722. Soja max. Soybean.

A wagon load of Tofu curd residue being carted off for stock feed.

View on a street near the Sankaido Building,
Tokyo, Japan.

Friday, January 10, 1930.

Left Tokyo at 8:45 a. m. for Urawa, Japan where we arrived about 9:50 a. m.

We visited the Saitama Prefecture Experiment Station near the station. There we met Mr. Sukeaki Nakamado, the Director, also Mr. Tadashi Hasegawa, the sweet potato specialist, also Mr. Kakida, the Horticulturist.

This Station is one of the most important in the country for the trial and study of sweet potatoes. They are trying out something like 650 varieties and seedlings of Japanese and Chosen sweet potatoes. We asked them today to supply us with 2 or 3 tubers each of such of this collection as they think would be of interest to sweet potato specialists in the States, and that they are in a position to supply.

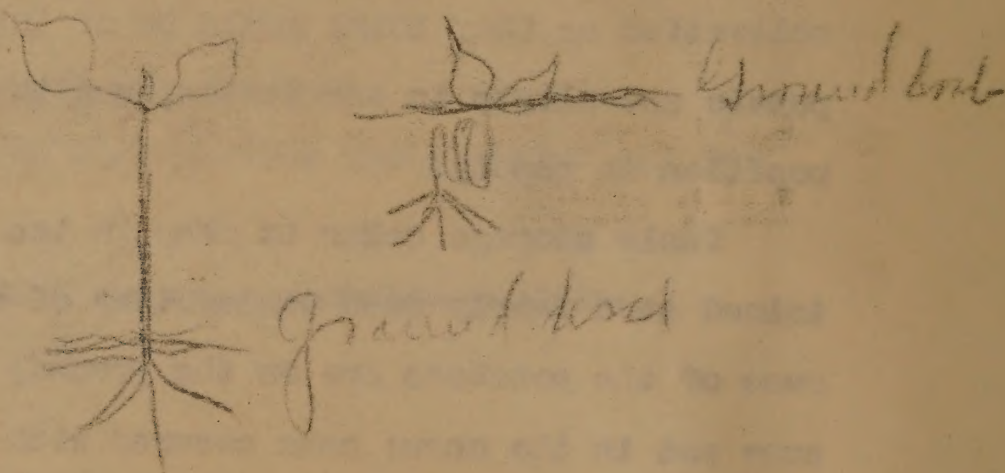
Their storage cellar is deep in the ground and maintained at a fairly even temperature of about 58 to 60° F. Some of the potatoes are on the ground; some on benches; some out in the open; some covered with earth; others with rice straw, and still others with rice hulls.

We saw simple frames of rice straw on the surface of the ground in which white and sweet potatoes are stored. We also saw protecting frames of reeds behind and under which vegetables are being grown.

They are trying out 15 varieties of persimmons. Among them are Fuyu and Gero, both non-astringent. Gero is similar to Fuyu in shape but somewhat flatter, both are primarily used as a fresh fruit. Koro gaki and Kushi gaki are primarily used for drying.

They use seedlings of any of the commercial kaki for stocks upon which to graft their commercial varieties. We requested about 10 scions each of the 15 varieties which will be sent to us later. They head their persimmons low and train to low spreading trees. They told us that they have three varieties of vegetable soybeans.

These are grown especially as green vegetables. Plant seed in hot beds about the middle of April and transplant to the field when danger of frost is over. Mr. Kakida said that in case the plants draw and become leggy the stem can be folded and the plants grow and do well.



We saw pictures of a Pei Tsi cabbage, the long slender form which they say was grown from seed secured in America. It is called here in Japan, American Peitsi. We think this is rather interesting.

We saw a hundred or more chayotes being germinated in a hot bed. These are the first chayotes we have seen since we have been in Japan.

We saw at the Station a forcing pit for ginger, a pit deep in the ground. Horse manure is used to supply the

heat necessary to grow the shoots. A little sunlight is admitted from the entrance at the top to cause the shoots to take on just enough color to fulfill the requirements of the market.

We stopped at the Matsuzakaya Department Store this evening to get some soybean products while getting these we found pickled flowering cherry blooms, used at cherry-blossom time on lady fingers and in tea, and we got two bottles to send home. We also found dried kaki done up in bamboo sheaths and rice straw, one persimmon in a package. They cost .35 sen each, which we think is a good round price.

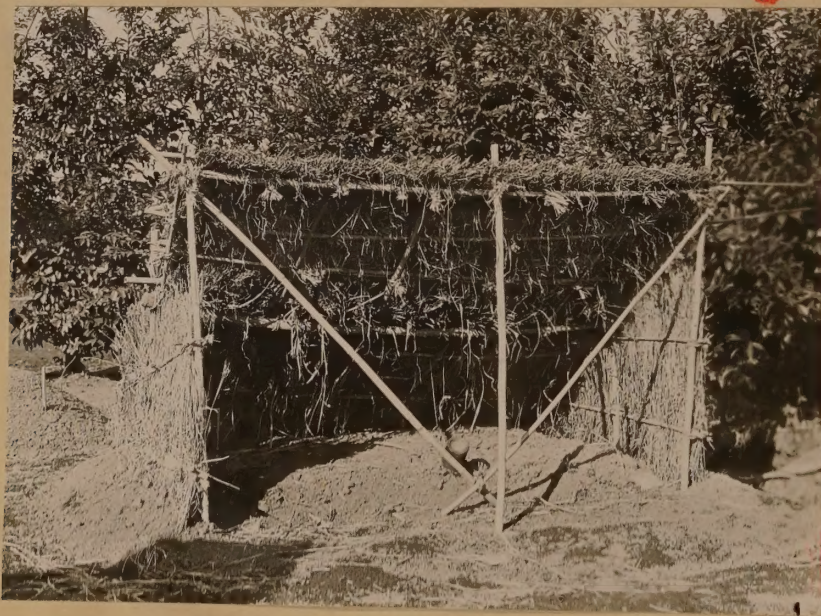
We made quite a few snap shots today and such of these which develop up in good shape and are worth while, follow.



Negative #44723. Vegetable storage, Saitama Agri. Exp. Sta., Urawa, Japan. A small rice straw thatched storage shed in which Irish potatoes are stored. This is an experimental trial.



Negative #44724. Vegetable Storage. Saitama Agricultural Experiment Station. Practically the same as the preceeding picture except from a different angle.



Negative #44725. Vegetable Storage. Saitama Agricultural Experiment Station. A lean-to rice straw thatched roof and two ends in which sweet potatoes are stored. Experimental trial.



Negative #44726 . Vegetable protectors. Saitama Agric. Exp. Sta. View along one of rice straw and reed thatched one way (lean to) protection frames for vegetables.



Negative #44727. Vegetable protectors. Saitama Agric. Exp. Station. View showing the front of a battery of reed or rice straw protecting frames.



Negative #44728. *Pyrus* sp. Japanese pears.

Saitama Agricultural Experiment Station, Urawa, Japan.

A fairly nearby view of a portion of a pear arbor and trees unpruned.



Negative #44729. *Pyrus* sp. Japanese pears.

Saitama Agricultural Experiment Station, Urawa, Japan.

Showing a portion of an arbor and pruned pear trees.



Negative #44730. Diospyros kaki. Fuyu persimmon.

Saitama Agricultural Experiment Station, Urawa, Japan.

Showing the low heading and low pruning as is practiced here.



Negative #44731. Diospyros kaki. Giro persimmon.

Saitama Agricultural Experiment Station, Urawa, Japan.

View showing low heading and low pruning as is practiced at this station.



Negative #44732. Plant protection. Village of Omaki, Japan.
Seven rice straw mats which are protecting primulas.



Negative #44733. Brassica, Rafinus sp. Daikon.

Village of Omaki, Japan.

Daikons 18" to 24" in length racked against the side
of a building to dry.

Saturday, January 11, 1930.

Dorsett went to the office about 8 this morning, checked over a box of seed samples which we want to get off Tuesday with other packages for Washington. He also made five close-up pictures of dried persimmons wrapped in rice straw mats. In addition, he developed the pictures made yesterday. The most of which turned out to be pretty good.

Morse scouted out in the forenoon for more soybean products and succeeded in rounding up 8. These we are expecting to get photographed tomorrow.

We also want to go to one of the Department Stores to see a display of musical instruments, many of which, we understand, are made of bamboo.

We wrote several official letters, also jacketed and titled the photographs made yesterday and today.

We have had good weather for more than a week and have been getting along pretty well with the work.

There is one sure thing we are not overwhelmed with official letters from the office.

Such of the pictures made today as are worth while follow.



Negative #44749. Soja max. Soybean flour and rice confection. Cover and box of puffed sugared glutinous rice covered with a greenish roasted soybean flour paste, short cylinders, and rolled in the roasted soybean flour. Size of box top over all $7\frac{1}{2}$ "x9"x $2\frac{1}{2}$ " deep.

D. & M. #3072.



Negative #44750. Soja max. Candied soybeans.
 Soaked and roasted soybeans sugared. The bag measures
 5" across. This is a pretty good product which might
 take pretty well in the States. D. & M. #2117.



Negative #44751. Soja max. Soybean and other vegetable mixture.

Glass jars of soybean and other vegetable mixture.
The jars are 5" deep over all.

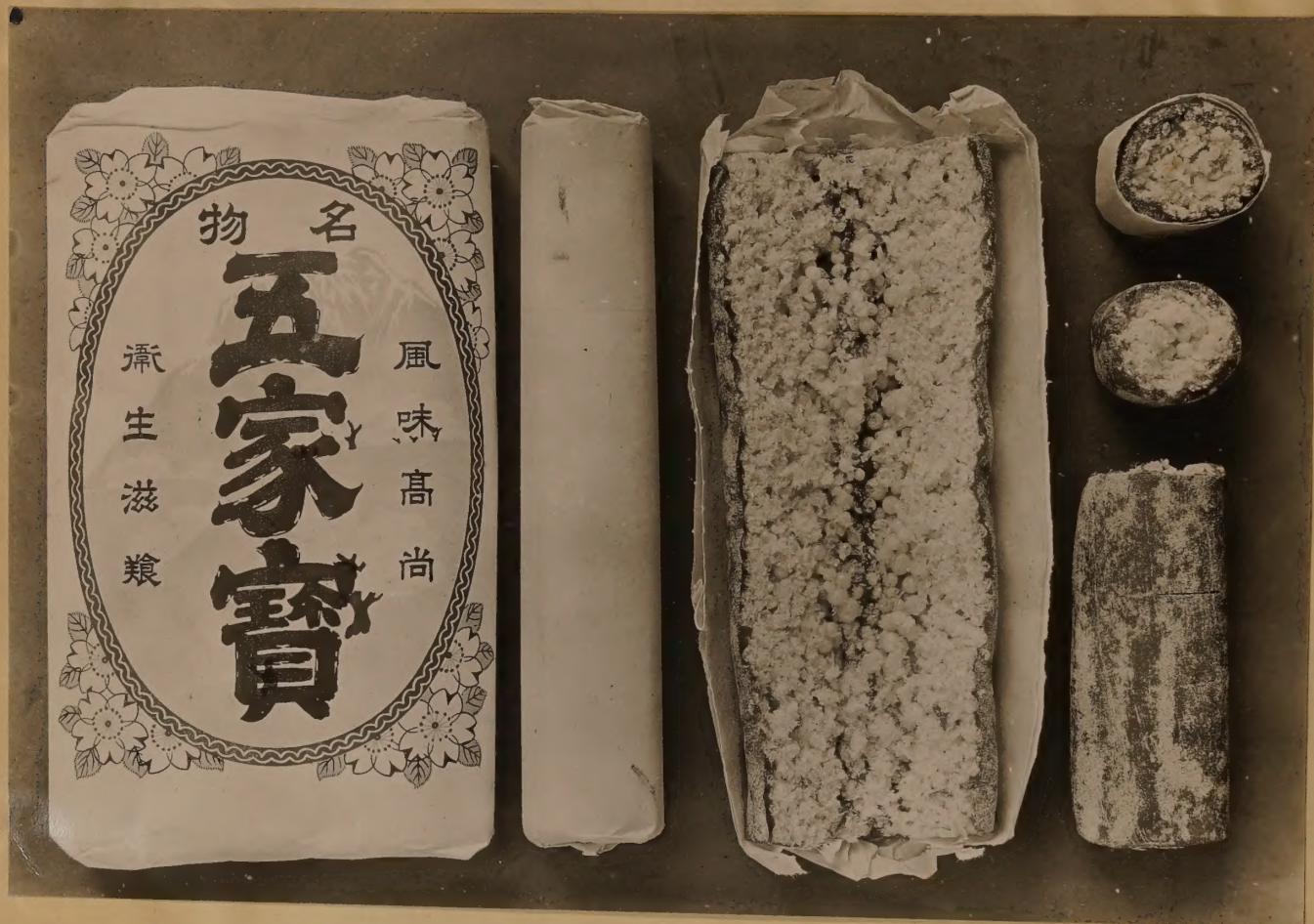
D. & M. # 2114.



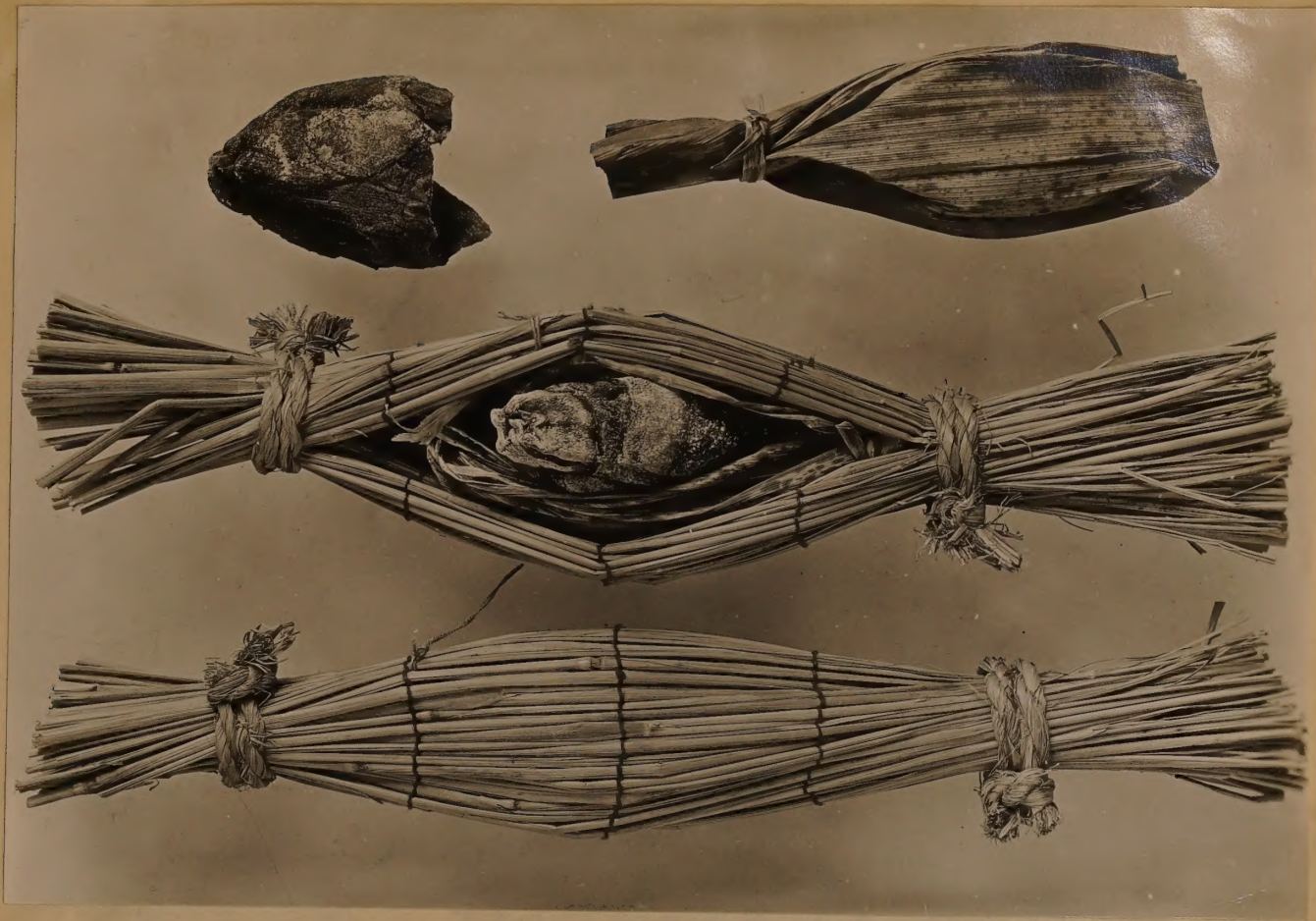
Negative #44752. Soja max. Soybean.

Soybean flour. These small paper packages covered with thin waxed paper, retail at 10 sen each. These packages measured, tied 9", untied 9½" in length. The flour is of a dull golden yellow color.

D. & H. #3095.



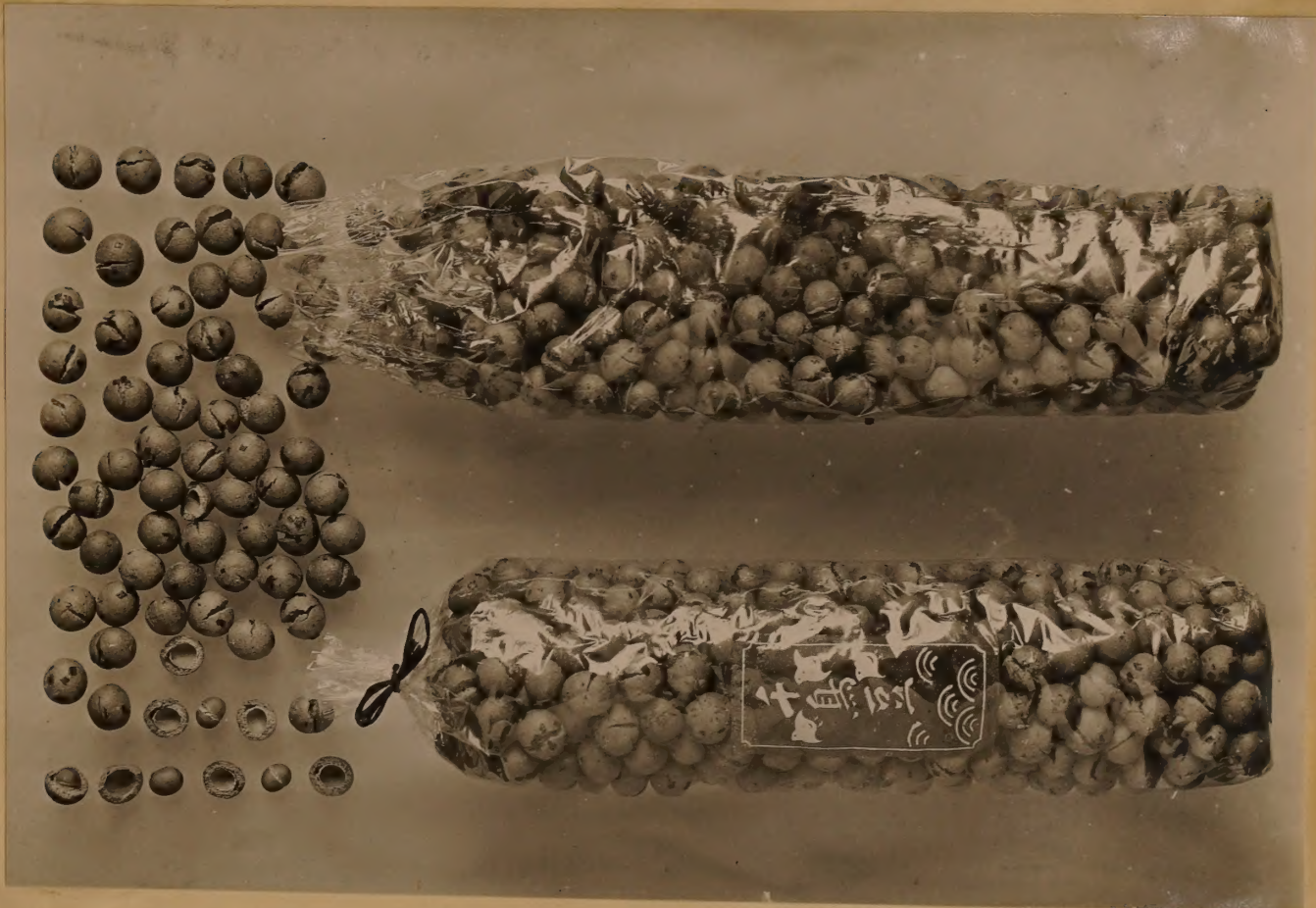
Negative #44753. Soja max. Soybean flour and rice confection.
 Rolls of puffed sugared glutinous rice covered with roasted
 soybean flour paste or dough and then rolled in roasted
 soybean flour. Only made in Kumagaya, Japan.
 The round cylindrical packages measure $7\frac{1}{2}$ inches in length.
 D & M. # 3094.



Negative #44754. *Diospyros kaki*. Persimmons.

Dried persimmons wrapped in a piece of bamboo sheath
then in a small mat of rice straw. Measurement over
all 12". These packages retail for .35 sen each.

They are interesting and quite attractive.



Negative #44755. Soja max. Soybean product.

Roasted soybeans imbedded in small round rice cake balls used as a confection.

Packages 10½ inches long and 2½ inches long.

D. & M. # 3286.



Negative #44756. Soja max. Cooked, sugared and canned, yellow soybeans.

Yellow soybeans cooked and canned in a sweet syrup.

Cans 4½ inches high and 3 inches in diameter.

D. & M. # 3285.



Negative #44757. Soja max. Soybeans.

Black soybeans cooked and canned in a sweet sauce.

Cans 4½ inches high and 3 inches in diameter.

This variety (black) is also sold in bulk form and is more generally used than the yellow variety for this purpose.

D. & H. #3284.



Negative #44758. Soja max. Soybean.

A soybean preparation used as a health drink. "Almen".
Manufactured from soybeans by the Nippon Almen Shokuryo Co.,
Ltd., Sumiyoshi, near Kobe, Japan.

This form of flour is also used in making confections.
Packages $3 \frac{1}{8}$ inches high and $2 \frac{1}{8}$ inches wide.

D. & M. #2127.



Negative #44759. Soja max. Soybean.

Dried and frozen bean curd. The fresh bean curd is cut into small blocks, frozen and then dried.

Used commonly in soups.

Packages 2 5/8 inches high and 2 1/8 inches across.

D. & M. # 2125.



Negative #44760. *Phaseolus angularis*. Adzuki bean.
 Cooked and sugared adzuki beans. Red variety of adzuki
 beans sold as candied beans. This product in bulk and in
 packages, is quite common in confectionary stores and
 stands. Packages $7\frac{1}{2}$ inches long and $3\frac{1}{2}$ inches wide.
 D. & M. #3287.



Negative #44761. Soja max. Soybeans.

Candied soybeans and other products. Sticks of candy in which are imbedded black soybeans (green germ), yellow soybeans, peanuts, peas and sorghum seed. Box 8 $\frac{1}{2}$ inches long and 6 $\frac{7}{8}$ inches wide.

D. & M. # 2126.

TO THE HONORABLE SECRETARY OF THE INTERIOR

WASHINGTON, D. C.

SIR:

I have the honor to acknowledge the receipt of your letter of the 10th inst.

and in reply to inform you that the same has been forwarded to the proper authorities.

I am, Sir, very respectfully, your obedient servant,

J. M. [Signature]

Enclosed for you are two copies of the report of the Commission on the

subject of the proposed extension of the National Park.

Very respectfully,
J. M. [Signature]

Enclosed for you are two copies of the report of the Commission on the

subject of the proposed extension of the National Park.

I am, Sir, very respectfully, your obedient servant,

J. M. [Signature]

Enclosed for you are two copies of the report of the Commission on the

subject of the proposed extension of the National Park.

I am, Sir, very respectfully, your obedient servant,

J. M. [Signature]

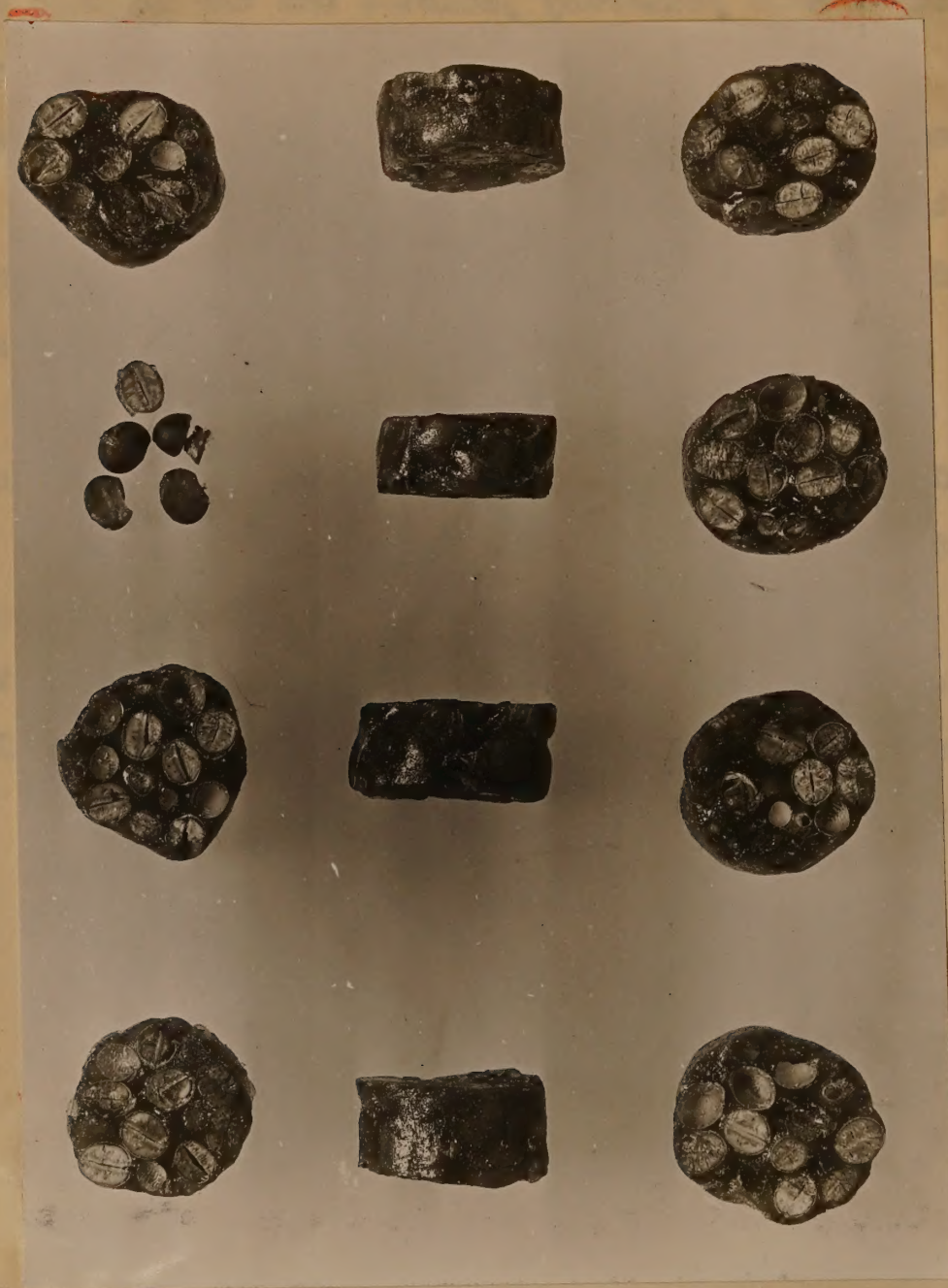
Monday, January 13, 1930.

Got down to the office pretty early and got the pictures made yesterday jacketed and the legends written.

About 10 a. m. went to the American Consulate with 8 packages to go forward today in the diplomatic pouch to the office. Six of these 100 to 106, contain seed, 107 contains pamphlets and other publications.

About noon we went down the street and made a few pictures at a soybean curd factory. A little later we developed these, they are only fair, but are about as good as we can get in view of the conditions.

In the afternoon we packed and sewed up two parcels of soybean products to go forward to Washington at the first opportunity. We are having really wonderful weather, not very cold and sunshiny and bright.



Negative #44762. Soja max. Soybean candy.

Small cylindrical pieces of candy in which are imbedded medium smallroasted soybeans. This picture is natural size.

D. & M. # 3290.



Negative #44763. *Phaseolus angularis*. Adzuki bean flour.
 Box containing 24 small papers of sweetened adzuki bean
 flour which is used in making sweet soups.

D. & M. # 3289.



Negative #44764. Soja max. Bean curd factory (soy).

View showing furnace and boiler where ground soybeans are being boiled for making soybean milk. To the left of the furnace is the tub, into which the milk is strained and made into curd. Tokyo, Japan.



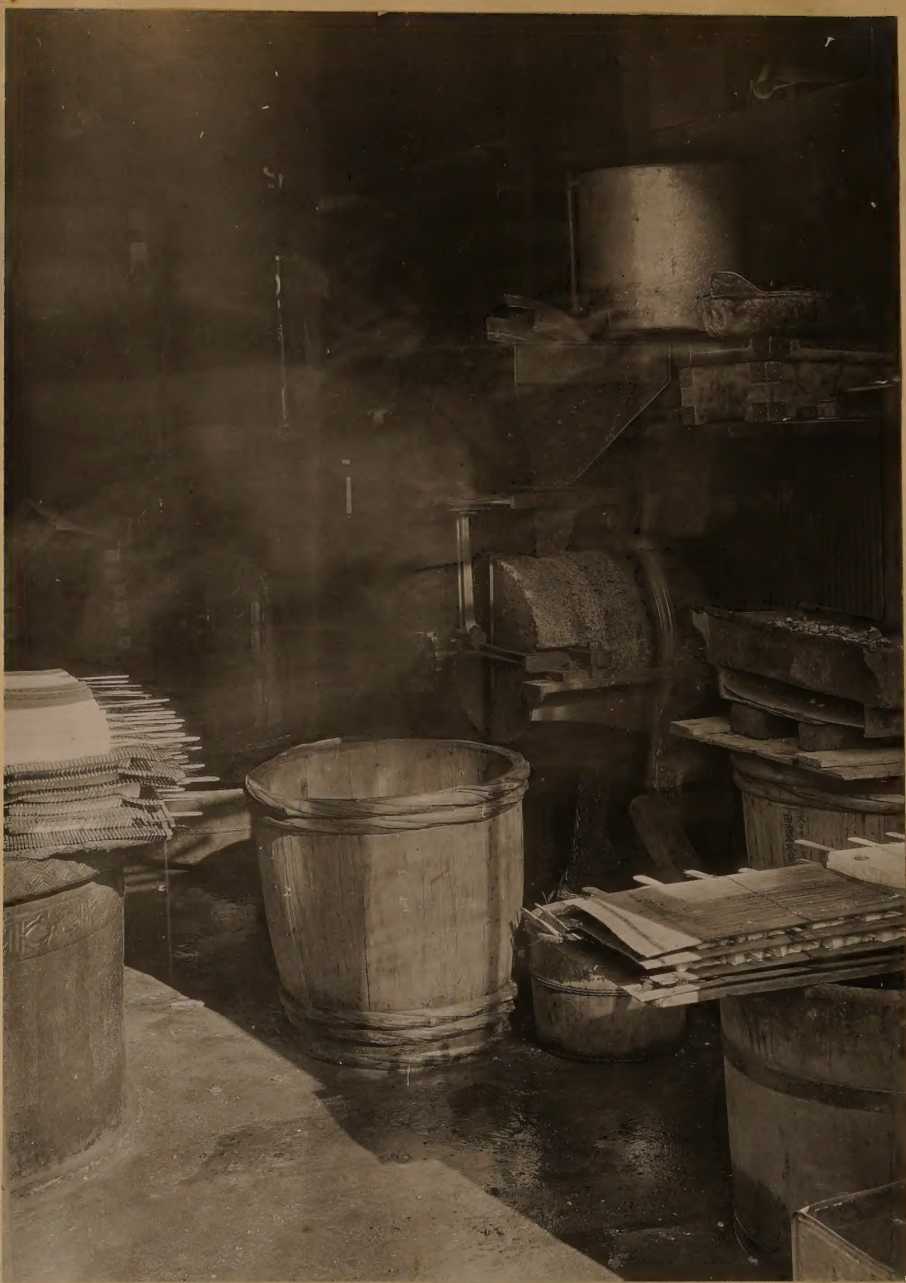
Negative #44765. Soja max. Bean curd factory.
View showing a stack of oblong blocks of fresh
bean curd which are to be slightly roasted over a
charcoal fire. Tokyo, Japan.



Negative #44766. Soja max. Soybean, bean curd factory.
View showing stone mill used for grinding soaked soybeans
into a mash for making soybean milk and bean curd.
Above the hopper is a small round tank of water from which
flows into the hopper of beans, a small stream of water
while the beans are being ground. Tokyo, Japan.



Negative #44767. Soja max. Soybean curd factory. View showing the furnace and boiler where the ground bean mash is boiled in making soybean milk. To the left of the furnace is the wooden tub into which the milk is strained, and where the magnesium sulphate solution is added to form the bean curd. To the extreme left is the partitioned rectangular box into which the bean curd is dipped and pressed into blocks. Tokyo, Japan.



Negative #44768. Soja max. Soybean. Bean curd factory. View inside soybean curd factory showing in background stone mill for grinding the beans; on the right the oblong charcoal fire box for roasting blocks of the fresh bean curd; and in the foreground and on the left stacks of blocks of bean curd ready to be roasted. The tub in the center is where the roasted blocks of bean curd are placed. Tokyo, Japan.



Negative #44769. Soja max. Soybean. Bean curd Factory.
Inside of bean curd factory showing a stack of oblong
blocks of fresh bean curd with long handled forks in
one end. These blocks are ready to slightly roast
over a charcoal fire. Tokyo, Japan.

Tuesday, January 14, 1930.

Worked at the office today preparing packing and sewing up five parcel post packages of soybean and other plant products to go to Washington.

We will have a good sized shipment for the diplomatic pouch about two weeks hence.

Got the five backs for our picture albums finished up tonight. By tomorrow night we think we can use them to cover the leaves on which we have already mounted our pictures.

Today Ruth completed our field trip report for October, and expects to page it tomorrow.

We got behind in our trip report for October, November and December on account of not developing the pictures made in Chosen until after our return to Tokyo. However, we hope to get this work pretty well up to date before we transfer over to Dairen, Manchuria this coming March.

Monday, January 11, 1904

Continued the study of the life of the

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Wednesday, January 15, 1930.

Today we visited a Yuba factory for the purpose of getting information as to how this soybean product is made, and also to try and get still and motion pictures of the equipment and processes.

We found the place after some little difficulty, but there was no one at work. Today and tomorrow are servants' holidays, we were told.

The owner of the place was there and was quite friendly and communicative.

Details as to his method of making Yuba will be found in the special report on soybeans and soybean products. He also said that they would be at work again Friday, and if we would return we could see how they make Yuba, and possibly get some pictures.

We tried a few still pictures today. One showing the soybean grinder and a portion of the boiler. Another showing two bamboo trays across a heater used in connection with the evaporation of the bean milk to make the Yuba, and broken pieces of Yuba laying on newspaper on the trays.

We also made a fairly close-up of one of these trays of broken pieces of Yuba, and another close-up of a sheet of Yuba, which had been cut in half hanging over a split piece of bamboo. We surely hope these turn out to be good.

From here, we went to one of the large department stores and got several soybean products for notes, photographing and to send home.

We then called at the office of The Nisshiu Oil Mills Ltd. of Tokyo and met the Director, Mr. I. Sera.

The output of their small mills in Japan are used at home, and all the bulk of that made by their 19 mills in Manchuria.

Mr. Sera admitted that they were very much interested and concerned about what the American Congress will finally do about putting a tariff on soybean oil and cake.

He told us that their company sends considerable oil cake to America. Japan proper imports from Manchuria upwards to 15,000,000 tons of oil and cake. He also told us that Manchurian oil cake brings \$40.00 per ton f.o.b. Seattle.

Mr. Sera promised us samples of the two grades of commercial oil manufactured and handled by their company. He also said that he would give us a letter of introduction to the Manager or Director of their Company in Dairen.

Such of the pictures made today as turn out to be worth while follow.



Negative #44770. Street Scene. Tokyo, Japan.
Dry feed. Close-up of an oxen eating rice straw rope.
We would say, a rather dry feed!



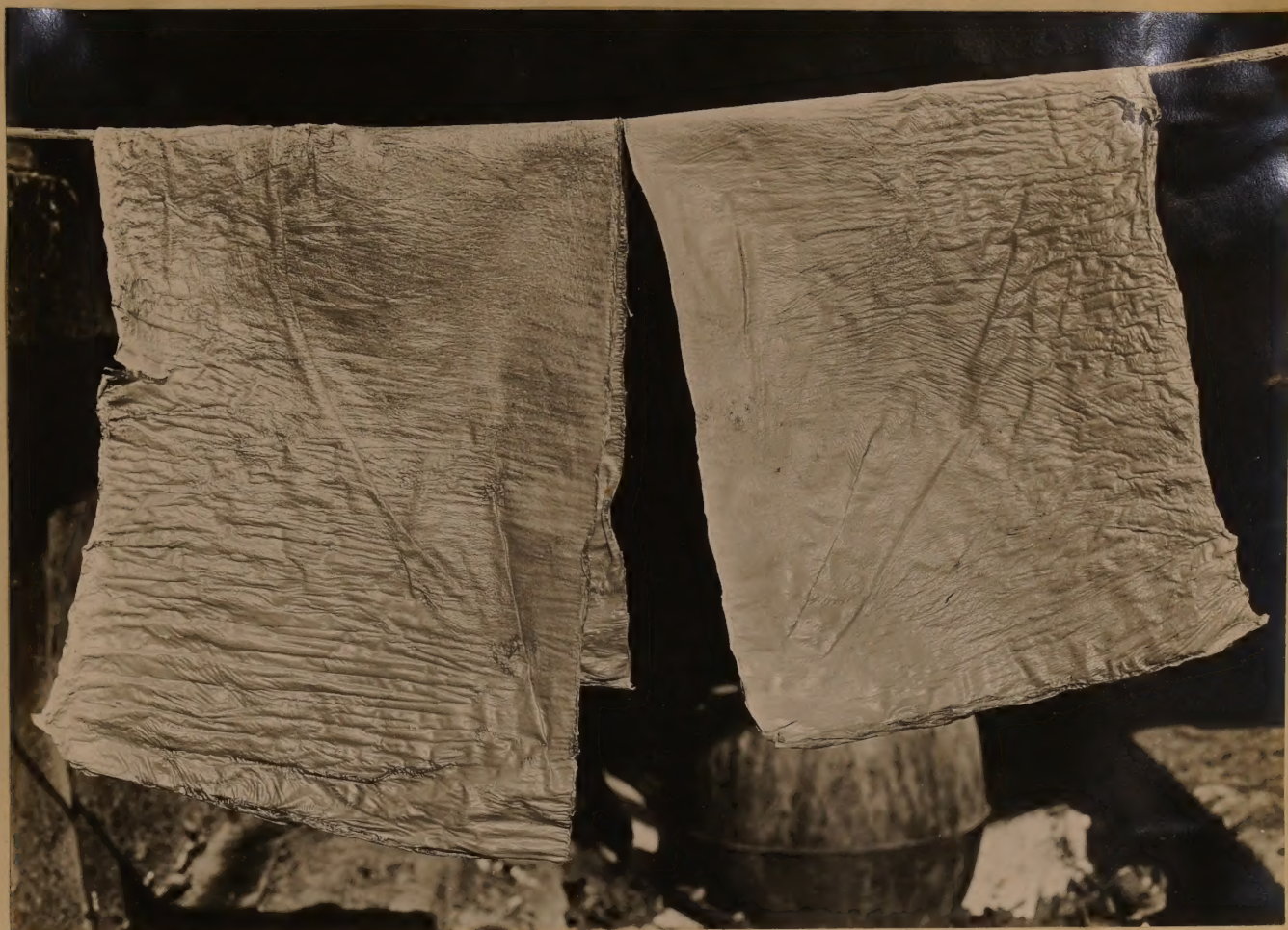
Negative #44771. Soja max. Yuba factory.

An interior view of a section of a Yuba factory showing at the left the mill surrounded with a hopper and an extending small pipe to supply a small stream of water for grinding; to the right is the cooker, also tubs and long handle ladle.



Negative #44772. Soja max. Yuba manufacture.

An interior view of the portion of the factory where the bean milk is evaporated. A part of the furnace is shown in the foreground across this lays two bamboo trays with bits of broken yuba on them. Back of these can be seen four evaporating trays or pans. Tokyo, Japan.



Negative #44773. Soja max. Yuba. Tokyo, Japan.

A nearby view of two half-sheets of Yuba hanging
across a small bamboo strip. The sheets before being
cut are just the size of the evaporating pan.



Negative #44774. Soja max. Yuba. Tokyo, Japan.

A nearby view of broken pieces of Yuba on a bamboo tray. This is a little nearer view than #44772, otherwise the same.

Thursday, January 16, 1930.

Put in most of the day making nearby pictures of soybean products, writing official letters and doing up parcels to send to Washington.

Prints of such of the pictures as are worth while out of those made today, follow.



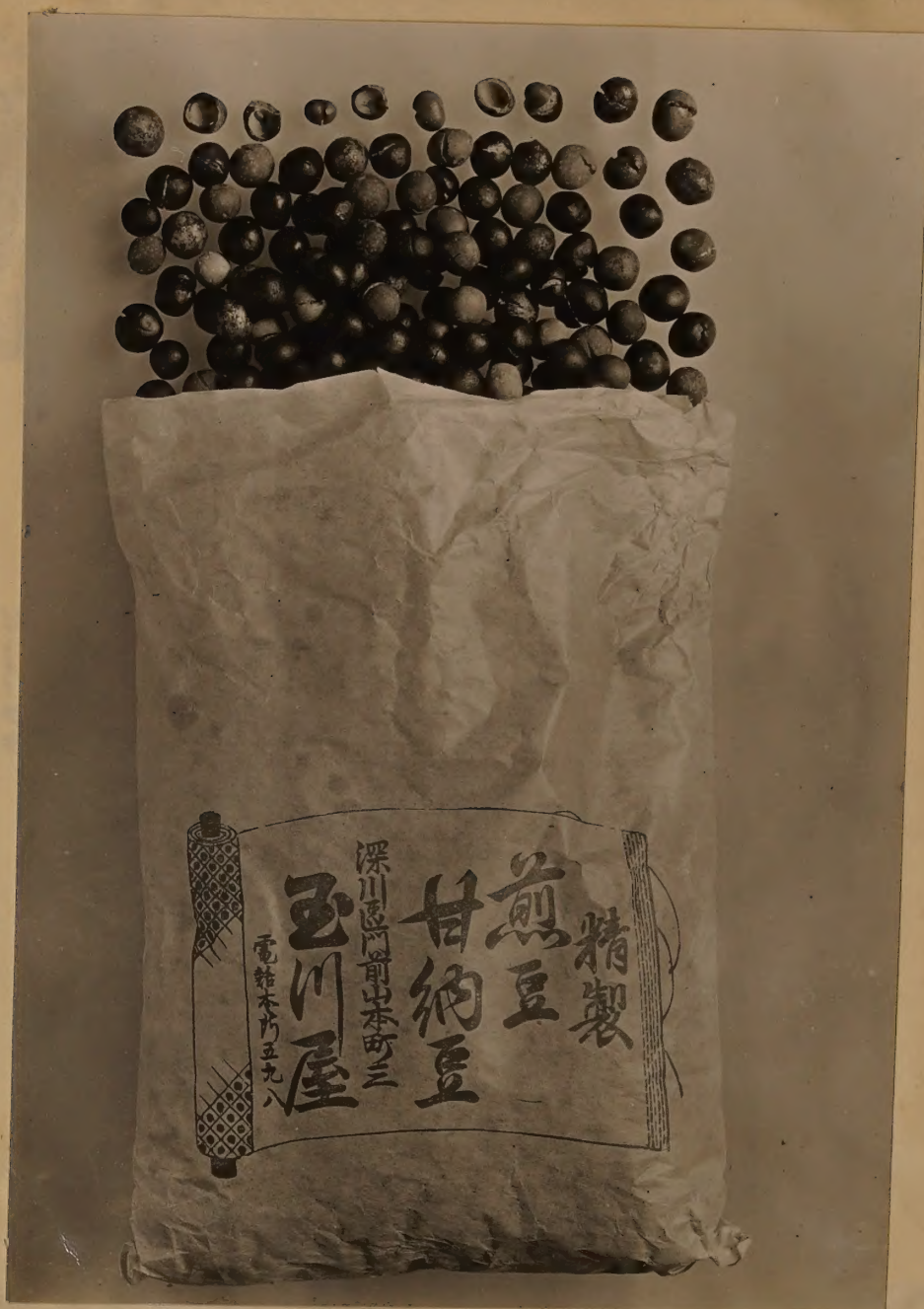
Negative #44775. Soja max. Soybean product.

Soybeans in candy. Size of box 7" x 9".

Small white sugar cakes in which there are roasted soybeans and also small rice flour cakes with roasted soybeans.

These forms of confections are generally mixed with other forms with rice, sorghum and peanuts.

D. & M. #3297.



Negative #44776. Soja max. Soybean product.

A nearby view of an open paper bag and some of the coated beans, brown and red. Specimen given D. & M.

#3294. Size of bag $5\frac{1}{2}$ x 8".



Negative #44777. Soja max. Soybean. Yuba.

Two packages of Yuba and two rolls and sections of a roll which is sold commercially in this manner.

Length of packages 9". D. & M. # 3292.

Tokyo, Japan.



Negative #44778. Soja max. Soybean.

A nearby view of whole and sectioned cakes which are made of rice flour and have soybeans imbedded in them. The two outside ones measure, one $2\frac{1}{2}$ " the other $2\frac{3}{4}$ " across.

D. & H. # 3329.



Negative #44779. Pueraria thumbergiana. Kudzu.

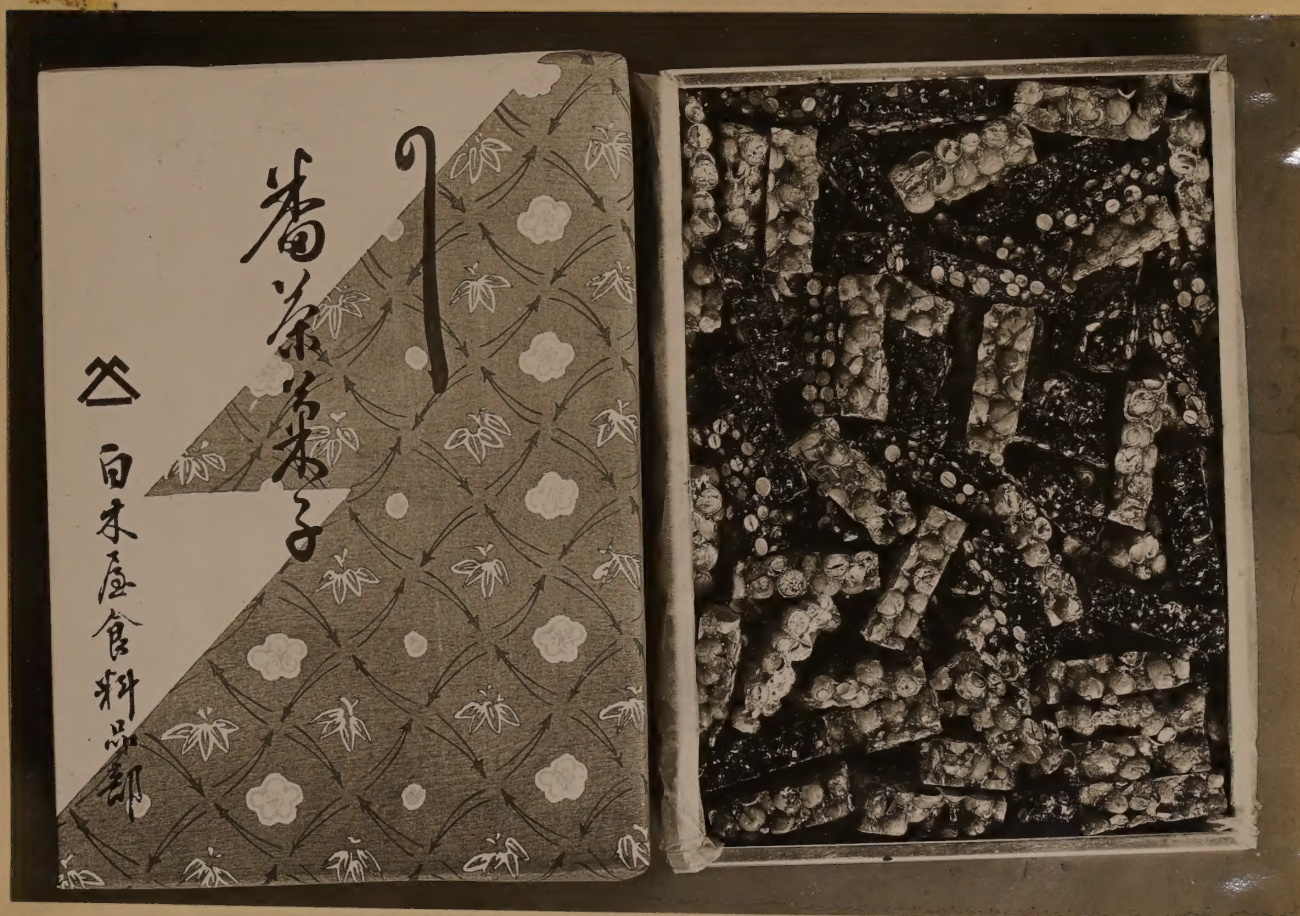
A close-up view of three unopened and one opened box of kudzu starch. The boxes are 4" long.

D. & M. #3328.



Negative #44780. Phaseolus angularis & Pueraria thumbergiana.
 Small packages of adzuki and kudzu flour used in making sweet
 soups.

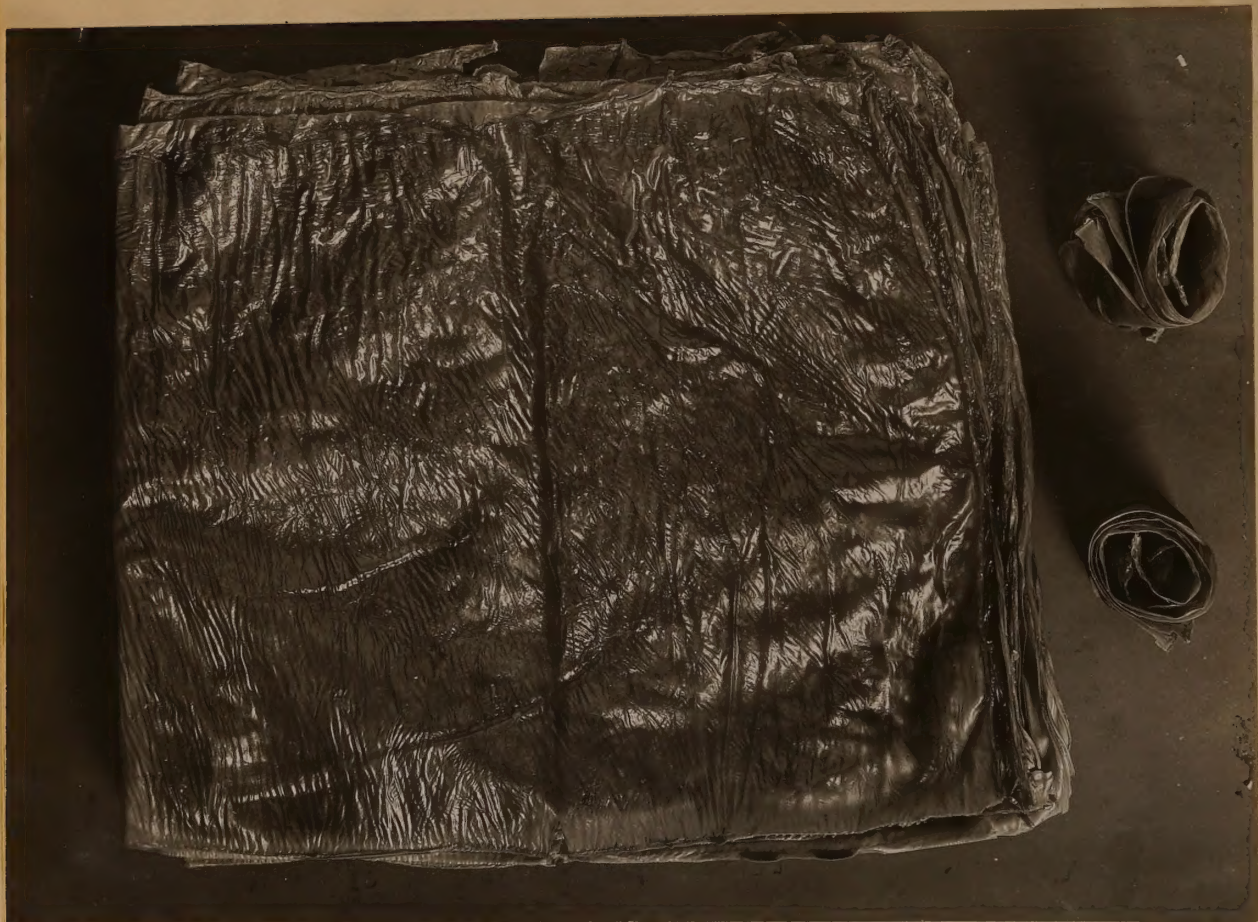
Size of box $7\frac{1}{2}$ " x $9\frac{1}{2}$ ". D. & H. 3299 and 3298.



Negative #44781. Soja max. Soybean.

Small oblong pieces of soybean candy, made of sugar syrup and roasted soybeans. Some pieces are of small round black soybeans (green or yellow germ) and others with medium small greenish yellow soybeans. Soybean candy is generally mixed with other kinds, rice, sorghum, peanut and white beans.

Size of box 9". D. & M. #3296.

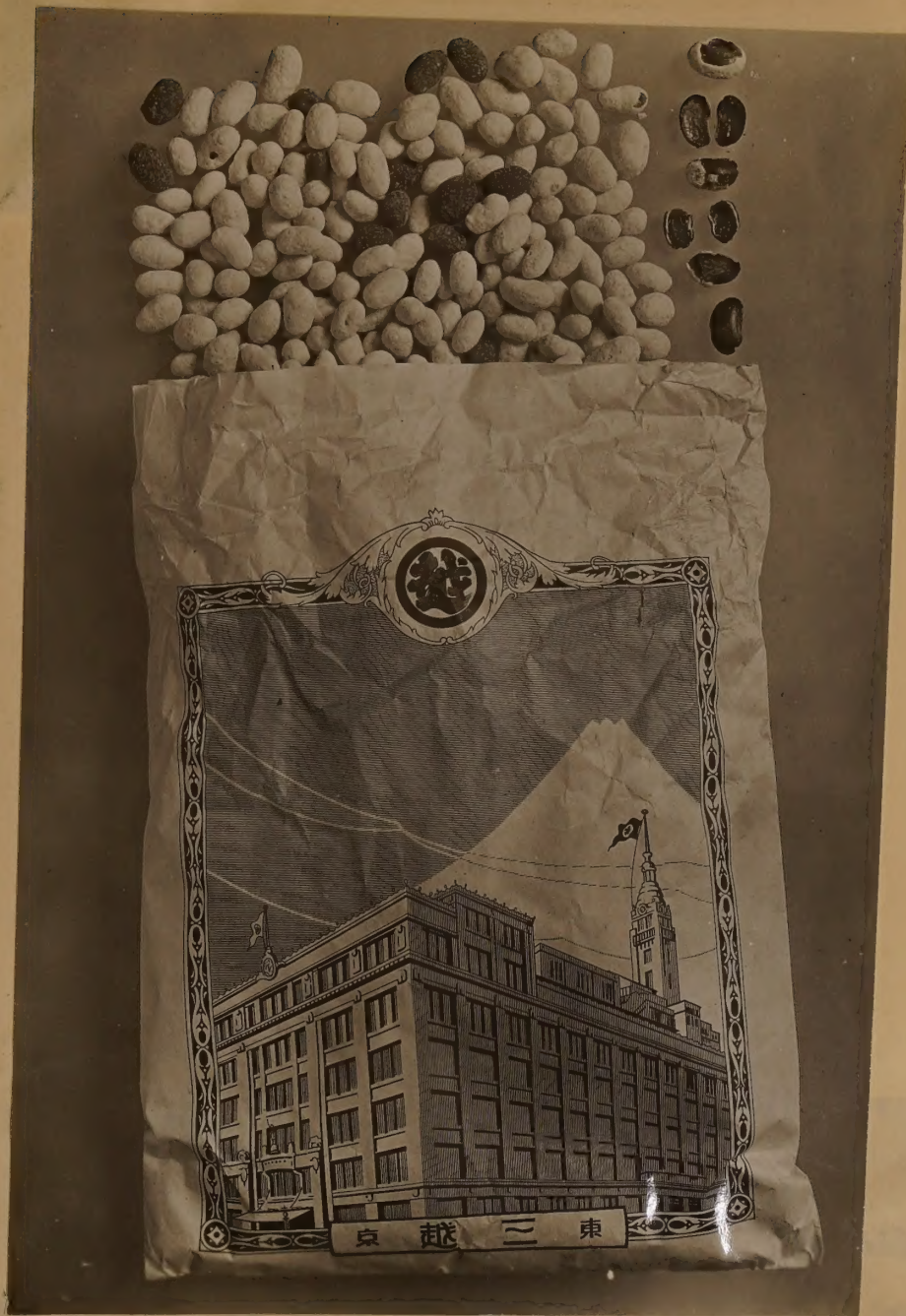


Negative #44782. Soja max. Soybean Yuba.

The sheets of Yuba as they come from the pan measure about 16" x 20" and are put up in various forms for the market.

This view shows folded and sectioned pieces of Yuba.

D. & H. #3326.



Negatives #44783. Soja max. Soybeans.

Sugar coated roasted soybeans, some of which are covered with finely ground seaweed. This product can be found at nearly all confectionary stores and stands.

Length of paper bag 9".

D. & H. #3295.



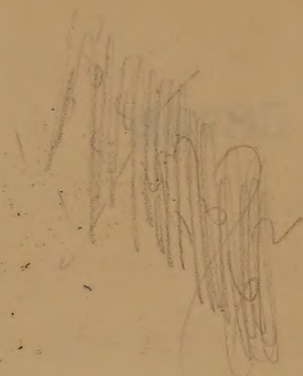
Negative #44784. Soja max.

Roasted and cracked soybeans mixed with tea leaves and stems. Before using the material is generally heated slightly so as to bring out the full flavor. This product is also sold in paper bags. Size of tin box is $3\frac{1}{2}'' \times 7\frac{1}{2}''$. D. & M. #3300.



Negative #44785. Soja max. Soybean.

Soybeans roasted and cracked then mixed with tea leaves and stems. This product is also put up in tins. See D. & M. #3300. Length of paper bags 10". No. of sample, D. & M. #3291.



Friday, January 17, 1930.

Went out to the Yuba making plant this morning to try and get some still and motion pictures of the making of this soybean product.

We found the owner and his wife busily occupied. He taking up the sheets 17" x 21" of Yuba from the evaporating pans and hanging them up to dry.

The evaporating pans are of copper, about 3" deep by 17" wide and 21" long. The evaporating pans are filled from $\frac{1}{2}$ to $\frac{2}{3}$ full of the soybean milk, and evaporated over a slow fire. As the Yuba or layer of scum forms over the surface of the heated milk, it is loosened at the edges by running a small bamboo knife around the sides. A small split stick of bamboo is then run under the film the long way, and the scum or sheet of Yuba, which laps down over the stick like a wet sheet of paper, is lifted and the stick stuck into a crack so that the sheets hang over the evaporating pans to dry.

We understand that as many as 25 or 30 sheets of Yuba may be taken from one pan of milk. However, from 10 to 15 is the usual amount taken. Those taken in excess of these amounts are not considered to be of very good quality.

One of the motion pictures made today perhaps will make a fair positive, the other is not so good, but both are under-timed. The still pictures made at a fiftieth of a second with a full open stop are weak and thin. As also are those made at another place in the open, at a fiftieth of a second with stop 11.

From the Yuba factory we went to the Chikuma Miso factory, one of the largest concerns of this kind we have seen.

They use 200 bushels of dry soybeans and an equal amount of rice per day.

The manager would not give us permission to make interior pictures. However, they had no objection to our making a picture of the loading of miso in front of their establishment. We got several stills, rather thin, and a couple of shots of black and white motion pictures which may show up fairly well.

We secured samples of their so-called sweet and salty miso, and will try tomorrow or the next day to get nearby pictures of these products at the office.

When we got back to the office about noon we found a box from Dr. K. Nagai, Chief in Research, Imperial Horticultural Experiment Station, Okitsu, Shizuoka-ken, Japan, which contained scions of 49 varieties of kaki persimmons. These were packed in damp sphagnum moss and all appeared to be in excellent condition.



Negative #44786. Soja max. Sheets of Yuba.

Taken at a Yuba factory in Tokyo, Japan.

These sheets of Yuba have just recently been lifted from the evaporating pans and hung up to dry. They are about 17" x 21".

#44787. Soja max. Yuba.

Yuba factory in Tokyo, Japan.

A fairly nearby view of sheets 17" x 21", which have recently been lifted from the pans and hung up to dry.



Negative #44787.



Negative #44788. Soja max. Miso.

Catties or casks of Miso in front of the Chikuma Miso
Factory, Tokyo, Japan.



Negative #44789. Soja max. Miso.

A close-up view of casks of Miso. The paper covering
the one in the center of the field has been laid back.
Taken in front of the Chikuma Miso Factory, Tokyo, Japan.



Negative #44790. Soja max. Soybean Miso.
Loading casks of Miso in front of the Chikuma Miso
Factory. Tokyo, Japan.



Negative #44791. Soja max. Soybean. Miso.
Loading casks or catties of miso in front of the
Chikuma Miso Factory. Tokyo, Japan.



#44792. Soja max.

Soybean. Miso.

Ricks of just recently
returned empty catties
in front of the Chikusa
Miso Factory ready
for cleaning and re-
filling.

Negative #44792.



Negative #44793. Soja max. Soybean. Miso.

Empty and filled catties of Miso.



Negative #44794. Interior of Miso factory. Tokyo, Japan. Interior view of a portion of one of the Chikuma Miso factor buildings.

34734

Saturday, January 18, 1930.

Got over to the office early this morning so as to accomplish as much as possible in connection with getting the 49 lots of persimmon scions written up and packed.

We had a good day and really accomplished more than we expected. Got all of the scions written up and 24 lots packed, half of each lot by the sphagnum moss method the others by the wet burlap method. The 24 lots are packed in four packages, 114, 115, 116 and 117. These four parcels were delivered to the post office this evening and we understand will go forward in a commercial shipment Tuesday.

The diplomatic pouch does not go forward until next Monday a week (Jan. 27, 1930) . The packages mailed today and those we hope to get mailed before noon Monday, Jan. 20th, will have just about a weeks start on the packages of seed and other material we will send via the pouch.

October, January 12, 1931.

Get over to the office early this morning as to

arranging an hour or possible in connection with the

the 15 lots of parcels before we go to the

to get a good day and really something to do

or possible. Get all of the notes written up and

lots of notes, all of them up to the end of the

the others to the end of the year. The 15 lots

noted in four packages, 10, 15, 10, and 10. The

persons were delivered to the end of the year

so that we will be ready to go to the

today.

The 15 lots of parcels have been up to the end of the

today a week later. The 15 lots of parcels have been

and the 15 lots of parcels have been up to the end of the

will have 15 lots of parcels up to the end of the

of most of them included as well as the

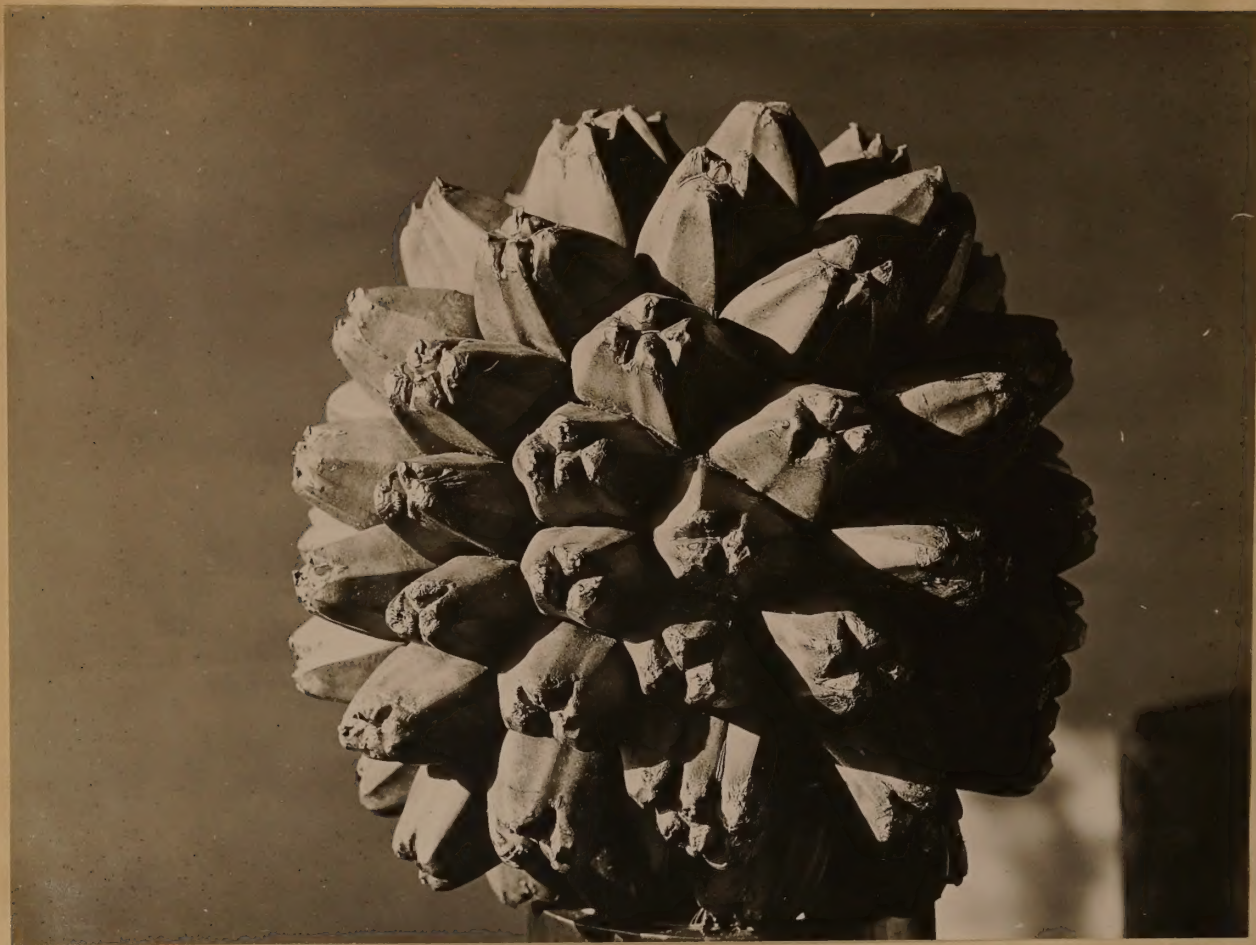
Sunday, January 19, 1930.

Spent the day at the office packing the balance of the scions of the 49 varieties of persimmons received Friday noon from Dr. Nagai.

We put up four parcel post packages today, #'s 118, 119, 120 and 121, and have them all ready to mail tomorrow morning.

These four packages will, we understand, go forward Tuesday with #'s 114, 115, 116 and 117 mailed Saturday evening.

The scions were all, apparently, in good condition and quite probably will reach Washington about this time next month, in good condition. At least here's hoping that they do.



Negative #44795. *Pandanus* sp. . Whole palm fruit.

A nearby view of what we take to be a cluster of palm fruit of some kind. It was in this condition when we made a colored motion picture shot of it. About 9" to 10" through. Tokyo, Japan.



a
 Negative #44786. *Pandanus* sp. Sectioned palm fruit cluster.
 Nearby view of half of the fruit which is shown in the
 preceeding picture and which we take to be a palm fruit.
 We made a motion picture of the entire fruit.
 Fruit sectioned measures 9" x 9". Tokyo, Japan.

Monday, January 20, 1930.

Got parcels 118, 119, 120 and 121 over to the post office early this morning so as to be sure that they would be there when the truck called about noon for the packages to go on the commercial steamer sailing Tuesday 21st from Yokohama.

We then went to work to get an interesting collection of seed, some of it chestnuts and acorns ready to mail by noon, when the mail here at the branch office near the Sankaido, closes.

About 12:30 we sent the parcel #122 over, but were too late for the mail truck had already gone. As the mail for tomorrow's steamer at the Main post office does not close until about 3:00 p. m. we had Mr. Suyetake, our interpreter, take the package there, by so doing we succeeded in getting it in the mail for tomorrow's steamer, and it will go forward with the 8 packages of persimmon scions, mailed Saturday and this morning.

During the day, a bag containing 200 or 300 samples of soybeans came in from the Tokachi Agricultural Experiment Station, Obihiro, Hokkaido, so we went to work on writing them up and as soon as this has been accomplished we will get them packed for shipment.

We also wrote Mr. Ryerson detailed letters concerning shipments made Saturday and today.

January 22, 1932.

Dear Sirs: I have the honor to acknowledge the receipt of your letter of the 17th inst.

and in reply to inform you that the same has been forwarded to the proper authorities.

It is also to be noted that the same has been forwarded to the proper authorities.

Very respectfully,
 [Signature]

Enclosed for you are two copies of the report of the committee on the subject of the proposed amendment.

I am, Sir, very respectfully,
 [Signature]

Very respectfully,
 [Signature]

I am, Sir, very respectfully,
 [Signature]

Very respectfully,
 [Signature]

I am, Sir, very respectfully,
 [Signature]

Very respectfully,
 [Signature]

I am, Sir, very respectfully,
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Very respectfully,
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I am, Sir, very respectfully,
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Very respectfully,
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I am, Sir, very respectfully,
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Very respectfully,
 [Signature]

I am, Sir, very respectfully,
 [Signature]

Tuesday, January 21, 1930.

Put up two parcel post packages of seed and other plant material and wrote some official letters.

We plan leaving here about 10:00 a. m. tomorrow for Shizuoka to visit the vegetable and strawberry forcing section along the beach in that vicinity.

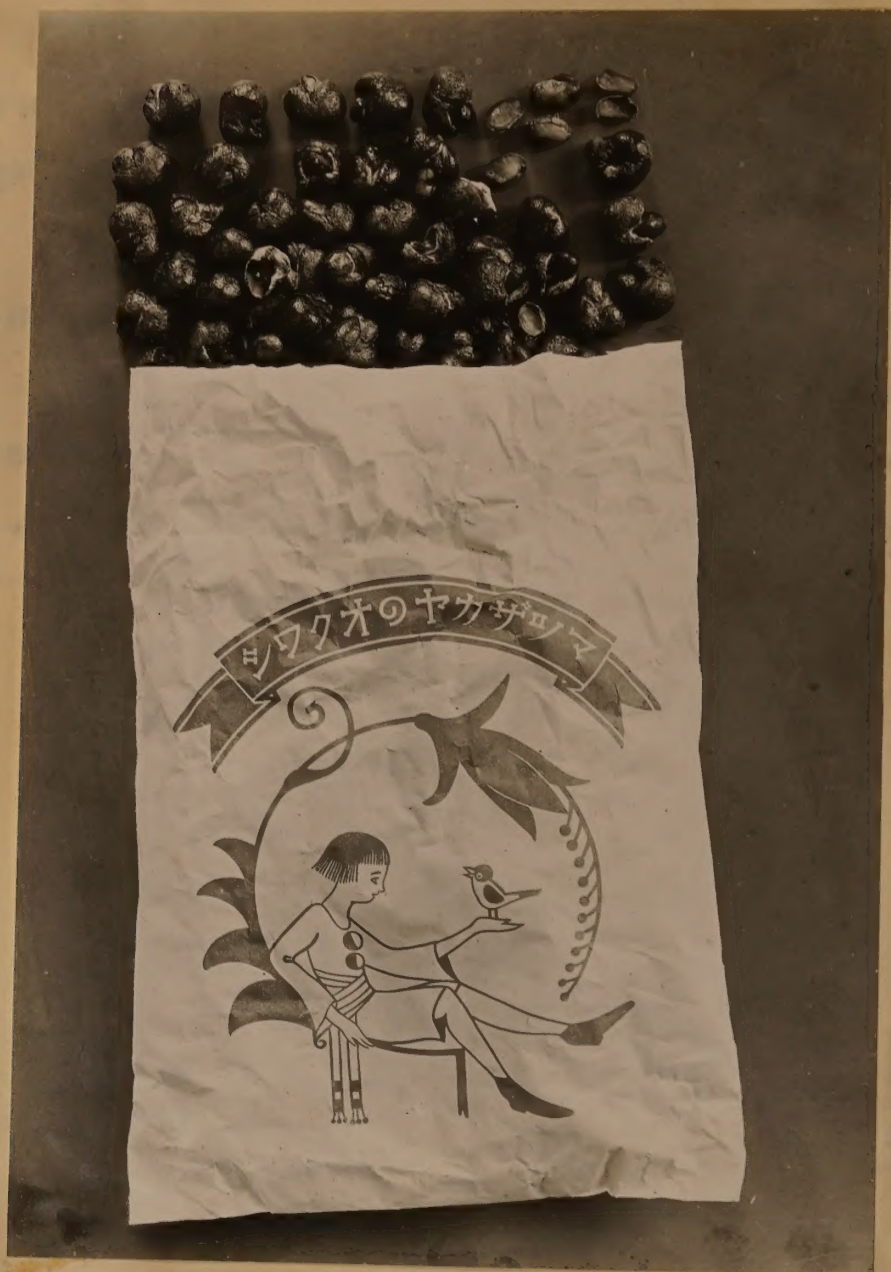
So today we got our cameras and equipment in shape for this work.

We are enjoying delightful weather, a little cool but otherwise sunshiny and delightfully pleasant.



Negative #44797. Soja max. Miso ingredients.

Reading from the base of the leaf toward the tip the specimens are as follows: D. & M. #'s 3601, 3339, 3338, 3336. The bamboo sheathe measures 5" across.



Negative #44798. Soja max. Soybean product.

A nearby view of sample numbered D. & M. #3331. A commercial bag of soybeans roasted and cooked with dough, the beans are also covered with seaweed.

Tokyo, Japan.



Negative #44799. Soja max. Soybean product.

Five different kinds of Miso. From the base up the samples are numbered as follows: 3336, 3337, 3335, 3334 and 3602. These samples are on a bamboo sheathe which measures 5" across.



Negative #44800. Soja max. Soybean Miso.

A commercial package wrapped in a bamboo culm #3355, also the commercial label and a commercial package shown open, the Miso is fairly near the middle of the bamboo sheathe. Label measured $4 \frac{5}{8}$ " x 7".



Negative #44801. *Pinus* sp. Commercial package.

A nearby picture of a rice-straw carrying case filled with pinyons. This was given to Mrs. J. H. Dorsett by Mr. T. Watanabe of Keijo, Chosen. The package was presented to the expedition by Mrs. Dorsett. It also contains on the outside a pair of nut crackers.

Tokyo, Japan.



Negative #44802. Soja max. Soybean.

A nearby view of an open paper bag and beans spilt out.

These are roasted and puffed soybeans on which are pieces of seaweed. Specimen #3293. Length of bag 8", width 5½".

Tokyo, Japan.



Negative #44803. Soja max. Soybean Yuba.

A nearby view of a tray of broken pieces of Yuba.

Not quite so close a view as #44774, otherwise the same. Tokyo, Japan.

Wednesday, January 22, 1930.

Went to the office early and got off several official letters. About 9:35 took a cab and Dorsett and Suyetake with four pieces of official baggage drove over to Shimbashi Station. Morse came over a little later.

Left Shimbashi Station, Tokyo, at 10:17 a. m. and arrived at Shizuoka at 3:30 p. m.

The day has been cloudy and chilly, and by the time we reached the Inn at Shizuoka it was beginning to rain and conditions at this time, 5:00 p. m., do not look to be very favorable. However, it appears to have quit raining and as the clouds look to be pretty high we are hoping for a good day tomorrow.

At Tsujido, on the way down this morning and in that vicinity throughout the cultivated areas on paddy or up land, were rows of rice straw on ends in the ground. The straw stood from 8" to 12" in height and was apparently lined out in any direction. The lines of straw appeared to be at varying distances, 6' to 8' or more or less, and there was one or more rows of crop plants between the lines or rows of rice straw.

Presumably the straw lines are to assist in the protection of the growing crop.

This is an interesting practice and one we have not previously seen. We wished that something unimportant might happen to cause the train to stop in an advantageous place so that we could secure a picture, but as nothing happened, we did not get a picture.

The following will serve to illustrate what we are talking about.

We also noticed today on our trip down what we have observed on several other occasions. That is the large amount of paddy land that is idle from harvest to planting time, while other paddy lands bear a crop of barley or wheat.

We judge from general appearances that at least one cause of this and perhaps the principal one is that of not being able to drain them of water. Here is a problem for Agricultural engineers and experiment station men.

At many places en route from Oiso to Shizuoka, we saw plums and what we took to be flowering peach or almond in bloom. Oiso is about the beginning of the citrus.

In the vicinity of Numazu there was considerable farm activity. Hoeing the barley or wheat and there seemed to be much more activity here than we have seen at any other place en route. Both men and women were working in the fields.

Wednesday, January 22, 1930 (cont. 2)

Upon arrival at the station at Shizuoka, we went direct to the Daitokwan Hotel, a combination inn and hotel. We took the American plan, Yen 10.00 per day with two meals. We got a good room and had a fire made and were comfortable.

We walked up the street to window shop and several blocks up were surprised when Mr. Yoshiji Atsumi stopped up and spoke to Dorsett. He is the Agricultural Assistant Engineer in the Society in this prefecture whom we met last May.

We returned to the hotel and called Mr. Kenjiro Noro on the phone. He is the Pomologist at the Experiment Station. He said that he was leaving tomorrow and could not see us, and that he had wired Dorsett to that effect this morning. He also said he would call tonight. Mr. Atsumi also called.

The winter open air forcing of strawberries is limited to a certain area because no other section appears to be naturally adapted to such work.

We will visit the strawberry forcing area tomorrow to try and get information and a series of pictures.

We learned tonight that the tea grown in this and adjoining prefectures have lost annually for the past two years on account of Anvil Frost injury to tea Yen 3,000,000. This is in a single season, in fact, and a single night.

Mr. Noro is much interested in oil orchard heaters or smudgers for trial in the tea growing areas.

Mr. Moro says that Jiro is the principal variety of persimmons grown in this region. It is a long pointed, non-astringent fruit. He will try and get us scions of the original Jiro persimmon tree.

Thursday, January 23, 1930.

Mr. Yoshiji Atsumi called at the hotel at about 8:45 this morning. We went up to a nearby wholesale market to see about getting a few tubers of Dioscorea sp., a wild one said to grow fairly abundant in the surrounding mountains. We arranged for the man at the market to get them for us, for at the time we were there none was in. We will get them when we return tonight.

We then, about 9:15, took a bus for the strawberry and vegetable forcing section, and arrived at the village of Kuno about twenty minutes later.

We visited Mr. S. Yamashita, one of a number of men who is forcing strawberries by the stone bed, open air method. He has 40,000 plants and is using both rubble and concrete blocks. He is forcing four varieties known as : Fukuba, Naruo, Victoria and Excelsior.

Fukuba was originated by a dietitian of the Imperial Household by the name of Fukuba.

Naruo originated in the Osaka district.

Victoria was introduced from England.

Excelsior, we neglected to get its origin.

We are advised that the sales of strawberries in this section amounts to between Yen 60,000 and 70,000 per annum.

We made several pictures here including a colored and also a black and white motion picture of a man picking strawberries.

From here we went to the place of Mr. J. Mutsushita, who is growing cucumbers in frames. He has 10 runs of

frames each about 4' wide and 60 feet long.

We were advised by Mr. Atsumi (because we neglected to look for ourselves) that he grows 40 plants to a frame space of 4' x 25'. At this rate he has between 900 and 1,000 plants.

The first crop and the one forced is planted about the middle of September in beer bottle cases, boxes 2' x 3' x 18" deep. Fill in a foot of rice hulls, then 2" to 3" of sand and plant the seed. When the plants have two leaves, transfer to frames 2 rows lengthwise of the frames and about one foot apart in rows, but staggered.

The average yield of each plant is given at 5 cucumbers. The price to the grower in the early season is 12 sen, later, three sen, an average per season of five sen. They are cutting fruit now and have been for some little time.

The second crop planted in February in the same beds but after fresh soil has been filled in. The soil is 5" to 6" in depth. These plants are not covered but trained on 6 to 8 foot bamboo canes. The yield of this crop is given at 20 to 27 fruits and the market price 6 to 1 sen per fruit or an average of four sen. They have galvanized iron sheets, the size of the frame, to cover them in case of rain, and rice or other straw mats used to cover the frames in cold weather.

We next went to Mr. D. Hagiwara's place in the City of Shimizu, who is the most extensive strawberry forcer in the entire section.

He has this year 200,000 plants, probably 2/3 in rubble and 1/3 in concrete blocks. He is growing com-

Thursday, January 23, 1930 (cont. 2).

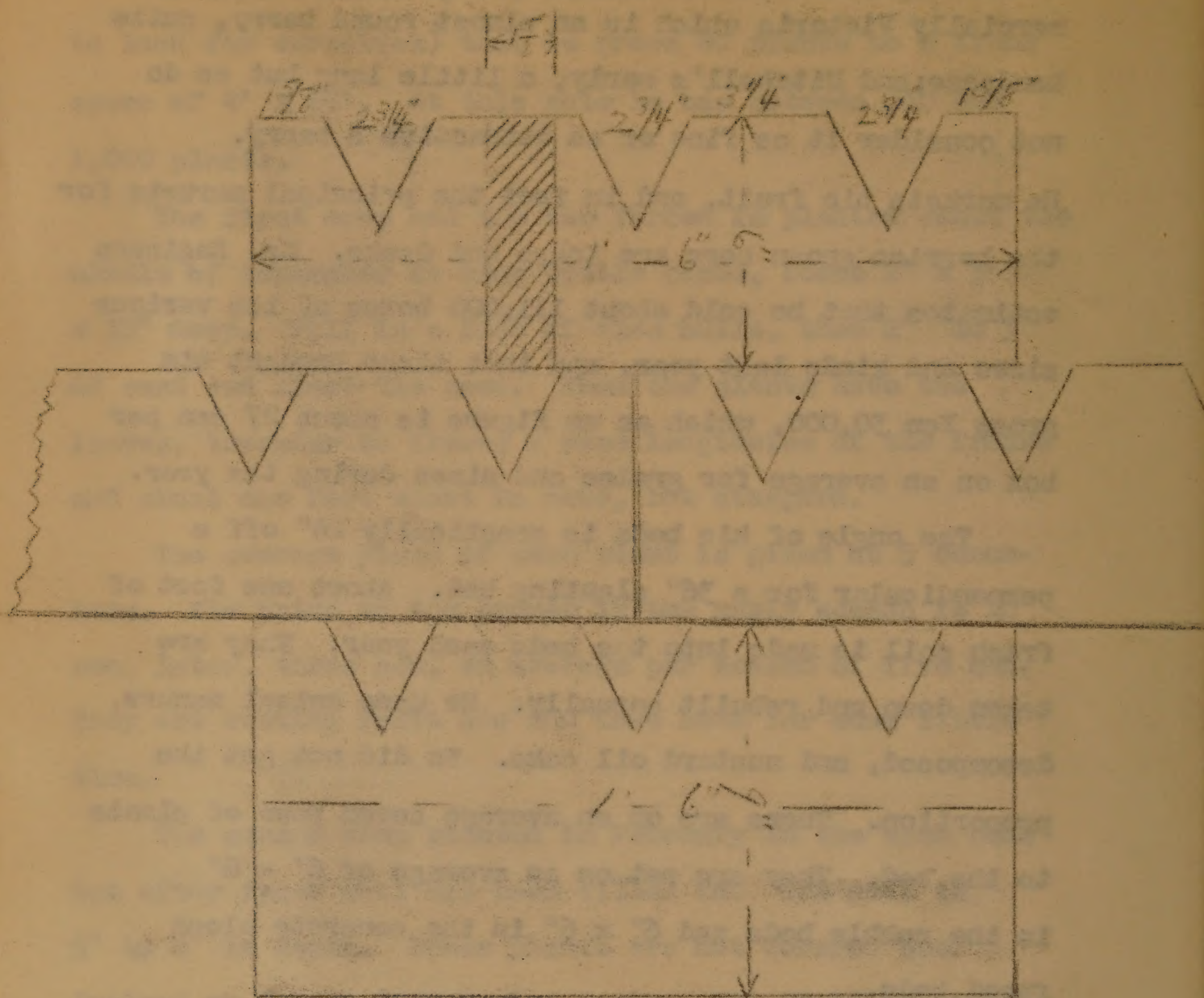
mercially Victoria which is an almost round berry, quite handsome; and Mitchell's early, a little long but we do not consider it as fine or as attractive a berry.

He markets his fruit, and in fact the principal markets for the berries grown here are Tokyo and Osaka. Mr. Hagiwara estimates that he sold about 111,000 boxes of the various sizes and kinds last year, and that these brought him gross Yen 30,000, which as we figure is about 27 sen per box on an average for grades and sizes during the year.

The angle of his beds is practically 24" off a perpendicular for a 36" slanting bed. About one foot of fresh soil is made into the beds each year. They are taken down and rebuilt annually. He uses animal manure, decomposed, and mustard oil cake. We did not get the proportion. There are on an average seven rows of plants to the bed. They are set on an average of 6" x 6" in the rubble beds and 6" x 6" in the concrete block faced beds.

The bottom layer of concrete blocks is 2" thick 9" deep and 18" long; the others are 2" x 6" x 18".

There are three V-shaped openings in each block 2 $\frac{1}{2}$ " across and the same in depth. The scale drawings of a smaller block shows the openings and how they are laid into the wall. They are laid up so that the V-shaped openings are staggered.



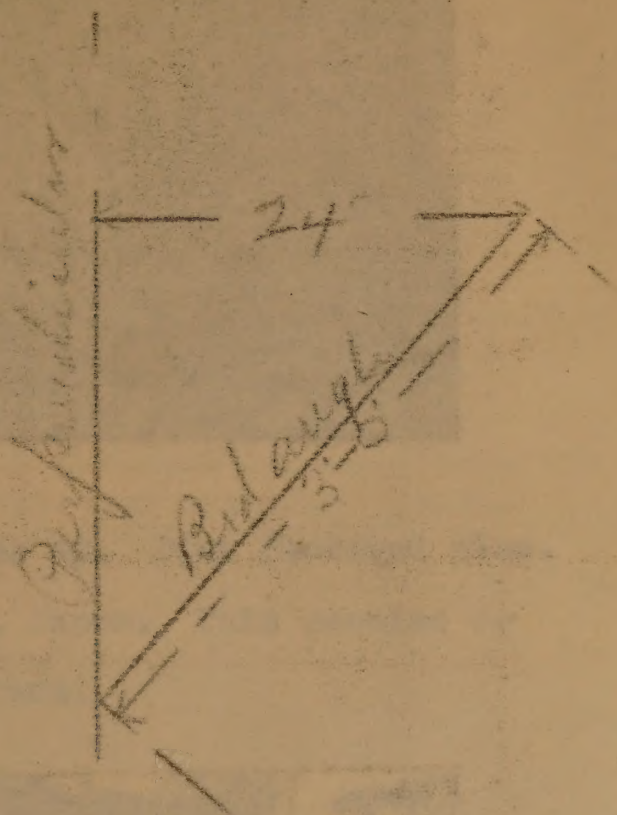
The rubble are laid so as to have spaces so that the plants will be about the distance they are with concrete blocks. The plants are staggered in the same way.

The bed from base to top is on an average of 36", and is 24" from the perpendicular, at the top some of them looked to us to be at an angle of 60° to 75°.

We made quite a number of pictures here as we were anxious to show in detail as many features of the bed

Thursday, January 23, 1930 (cont. 3).

construction and their appearance as possible.



We understand that Mr. Tsunekichi Kawashima is the first Japanese gentleman to use this rubble bed method of winter forcing strawberries, at Kurozan, Abegun, Shizuoka-ken, Japan, in 1903.



Negative #44804. *Prunus* sp. Pink flowered plum.
Kunozan, near Shizuoka, Japan. This species or
variety was quite fragrant.



Negative #44805. *Prunus* sp. Plum.
Kunozan Plum Garden at the base of Kunozan Hill,
Kunozan Village, near Shizuoka, Japan.



Negative #44806. *Fragaria* sp. Strawberries.

Shimizu City, near Shizuoka, Japan.

Boxes of strawberries packed and bound with rice-straw rope ready for shipment.

#44807. *Fragaria* sp.

Strawberry terraced beds.

View from the highway
along a private entrance
drive to terraced stone
and cement forcing
beds on the mountain side.



Negative #44807.



Negative #44808. *Fragaria* sp. Terraced strawberry beds.
Kuno Village, near Shizuoka, Japan.

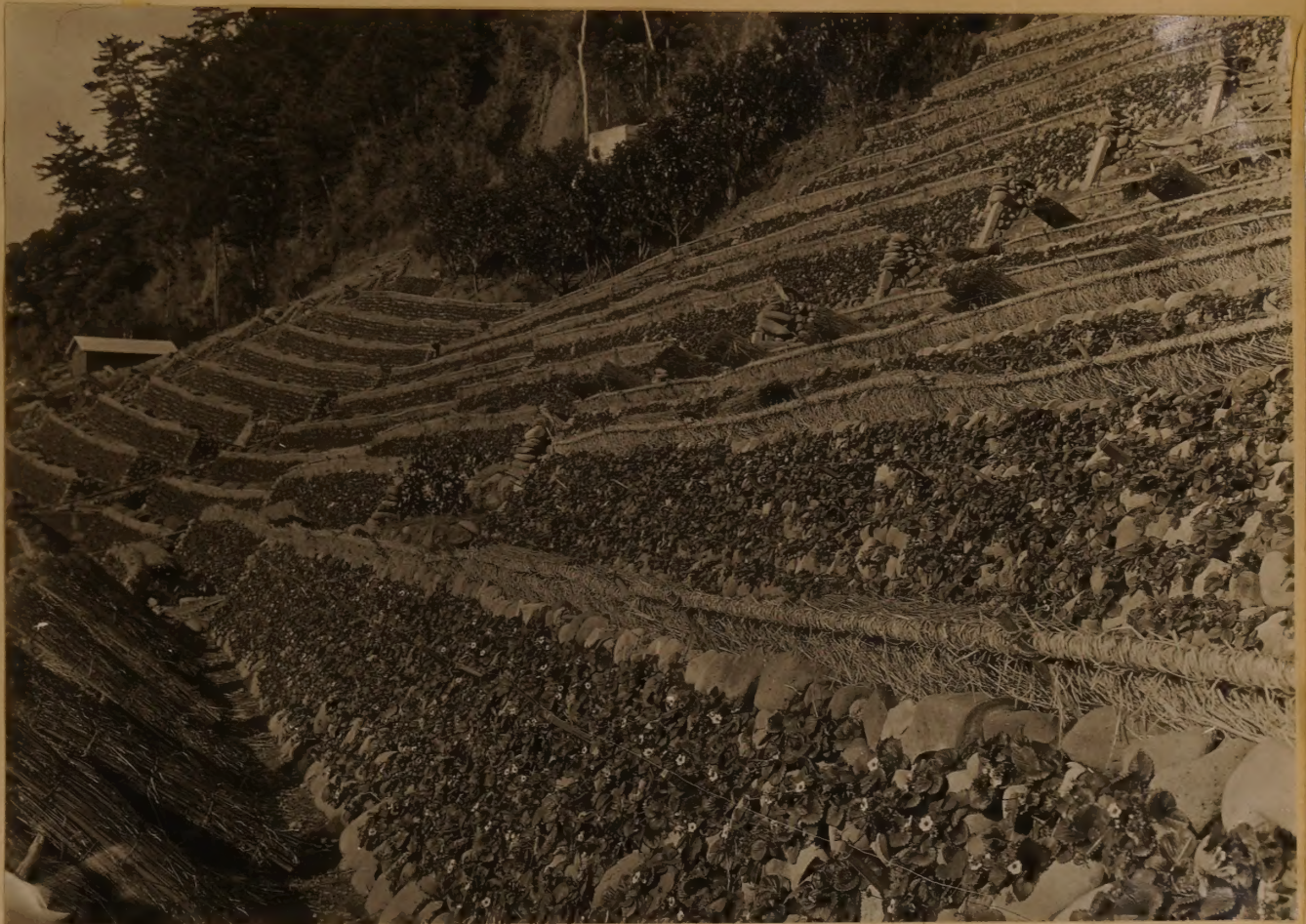
View from the highway of terraced rubble strawberry forcing
beds. At the base of the bottom bed there are rolls of
straw mats used to sit up in front of the plants at night.



Negative #44809. Cucumber. Kuno, near Shizuoka, Japan.
Looking at an angle across Mr. J. Matsushita's block of
5 rows of forcing frames each about 4' x 60'.



Negative #44810. Cucumber. Kuno, near Shizuoka, Japan.
Mr. J. Matsushita standing by an open cucumber forcing
frame one of the ten runs he has frames which are 60'
long.



Negative #44811. *Fragaria* sp. Strawberry. Kuno Village,
near Shizuoka, Japan.

View along some of the hillside rubble stone strawberry
forcing beds.



Negative #44812. *Fragaria* sp. Strawberries. Kuno Village, near Shizuoka, Japan.

View across a portion of the hillside rubble stone strawberry forcing plant of Mr. S. Yamashita's.



Negative #44813. *Fragaria* sp. Strawberry. Kuno Village, near Shizuoka, Japan.

A general view of a portion of Mr. S. Yamashita's rubble stone strawberry forcing plant up the hillside.



Negative #44814. *Fragaria* sp. Naruo variety of Strawberry.
Kuno Village, near Shizuoka, Japan.

A nearby view of the face of a portion of one of Mr.
S. Yamashita's rubble stone strawberry hillside forcing
beds.



Negative #44815. *Fragaria* sp. Haruo variety of strawberry.
Kuno Village, near Shizuoka, Japan.

A close-up view of a portion of the face of one of
Mr. S. Yamashita's rubble stone mountain side strawberry
winter forcing frames.



Negative #44816. *Fragaria* sp. Variety unknown (strawberry). Kuno Village, near Shizuoka, Japan.

View from the highway looking southwest at the same lot of strawberry forcing beds of rubble shown in #44817.



Negative #44817. *Fragaria* sp. Variety unknown.

Euno Village, near Shizuoka, Japan.

From a position on the highway looking northeast
along terraced rubble stone strawberry forcing
beds.



Negative #44818. *Fragaria* sp. Variety Victoria.
Kuno Village, Japan. Looking along a well flowered
rubble strawberry forcing bed within about 100 feet
or so from the bay. There was a small planting of
these beds in a reed protection inclosure.



Negative #44819. *Fragaria* sp. Strawberry.

Shimizu City, near Shizuoka, Japan.

A general view across Mr. D. Hagiwara's 200,000 strawberry/forcing beds from the northeast corner of the place. From this area he picks 111,000 boxes of fruit. His gross receipts are Yen 30,000.



Negative #44820. *Fragaria* sp. Shimizu City, near
Shizuoka, Japan.

A general view from near the southwest corner of Mr.
D. Hagiwara's strawberry forcing plant of 200,000
plants.



Negative #44821. *Fragaria* sp. Victoria strawberry.
Shimizu City, Shizuoka, Japan.

A close up view of a portion of the face of one of
the rubble stone mountain side strawberry forcing
beds.



Negative #44822. *Fragaria* sp. Victoria strawberry.

Shimizu City, near Shizuoka, Japan.

A close-up view of a portion of the face of one of
Mr. D. Hagiwara's cement block, hillside winter
strawberry forcing beds.



Negative #44823. *Fragaria* sp. Mitchells Early.

Shimizu City, near Shizuoka, Japan.

A nearby view of a portion of the face of a bed of
 cement blocks used in the winter forcing of
 strawberries.



Negative #44324. *Fragaria* sp. Mitchells Early.

Shimizu City, near Shizuoka, Japan.

A close-up view of a portion of the face of a
rubble stone hillside forcing bed for strawberries.



Negative #44825. *Fragaria* sp. Victoria strawberry.

Shimizu City, near Shizuoka, Japan.

A close-up of a portion of the face of one of
the concrete block strawberry hillside forcing beds.



Negative #44826. *Fragaria* sp. Strawberries.

Shimizu City, near Shizuoka, Japan.

Close-up of commercial boxes of strawberries

Victoria and Mitchell's Early. On the left is Victoria,
on the right Mitchell's Early. In the center are
leaves for covering fruit.



Negative #44827. Concrete blocks. Shimizu City, near Shizuoka, Japan. A nearby view of the two sizes of cement blocks used by Mr. D. Hagiwara, 2" x 9" x 18" and 2" x 6" x 18". See drawings in today's report.

Friday, January 24, 1930.

Went out into the rural district in the early morning and made a few still pictures of Japanese pear plantings to show first, something of the low situations they occupy and apparently thrive; and secondly, to show the peculiar flat overhead trellising and training of the trees.

We then went out to the Agricultural Experiment Station where we met Mr. M. Takishi, the Director and Mr. Kemijiro Noro, the Pomologist.

We secured considerable information about vegetable and green manure soybeans for the Shizuoka prefecture.

Details of this information will appear in the special write-up of the soybean and its products.

We also secured samples of the four important soybean varieties grown for green manure in this section.

We left Shizuoka at 2:16 p. m. and arrived at Shinbashi Station, Tokyo, at 8:49 p. m.

The day has been cool, but sunshiny and fine.



Negative #44828. Kasa, Japanese umbrellas.

Between the village of Shizuoka and Shimizu.

Kasas only partly open, out in the open to dry. The ribs braces and stems are of bamboo.



Negative #44829. Kasa, Japanese umbrellas.

Between the Agricultural Exp. Sta. and Shizuoka.

A few kasa out in the sun to dry.



Negative #44830. Kasa. Japanese umbrellas.
Between the Agricultural Experiment Station and Shizuoka,
Japan. A nearby view showing a portion of the kasa
shown in #44829.



Negative #44831. Plant protection.
Between the Exp. Station and Shizuoka, Japan. In fact
only a short distance from the Agricultural Station
Batchelor Buttons flowering under straw mat raised
frame protections.



Negative #44832. *Pyrus* sp. Pear.

Near Shizuoka, Japan.

View of a small planting of Japanese pears. Note the reflection of the arbor and unpruned trees in the water in an adjoining paddy plot. The soil of the pear orchard is less than two feet above the water level.



Negative #44833. *Pyrus* sp. Pear.

Near Shizuoka, Japan. A nearby view of a portion of an unpruned pear orchard in the vicinity of Shizuoka. It shows something of the way the branches are trained flat overhead.



Negative #44834. *Pyrus* sp. Japanese pear.

Near Shizuoka, Japan. View along the edge of a rather old pear planting.



Negative #44835. *Pyrus* sp. Japanese pear.

A rather distant view of a Japanese pear orchard in the outskirts of Shizuoka. In the foreground are rice paddies and in the distance beyond, the city and the mountains.

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Saturday, January 25, 1930.

Worked at the office today writing up soybean seed, developing motion pictures, making nearby pictures and developing them and the two dozen 5 x 7 and 10 or so $3\frac{1}{2}$ x $4\frac{1}{2}$ pictures made in Shizuoka, January 23 and 24th, 1930.

We also worked on our trip report and our quarterly report.



Negative #44836. *Fragaria* sp. Victoria.

Tokyo, Japan. A nearby view of a commercial box of #1 strawberries, 25 berries to the box separated by leaves of a brassica. This box of Mr. D. Hagiwara's sells for Y2.00 to the consumer. Box 7" x 10" x $1\frac{1}{2}$ " deep.



Negative #44837. *Fragaria* sp. Victoria. Tokyo, Japan.
 A nearby view of a commercial box of 16 berries, rows separated by leaves of a bulbous plant. The box is 6" x 9" x 1½" and sells for ¥1.30 per box in the market. The leaves between the berries, Mr. Suyetake thinks are Lycoris radiata. One of the growers' problems is to find suitable leaves to use in this manner in the strawberry industry.



Negative #44838. *Fragaria* sp. Victoria.

Tokyo, Japan. A nearby view of a commercial box (rough lumber) containing 16 berries. The retail price of this box of Mr. Hagiwara's was ¥ 0.80. Size of box $5\frac{1}{2} \times 8 \times 1\frac{1}{2}$ ". The berries are separated into rows by leaves of some bulbous plant, and leaves of a brassica are spread over the fruit when the lid is put on.



Negative #44839. *Fragaria* sp. Victoria.

A nearby view of a commercial box of Victoria strawberries, grown and boxed for the trade by Mr. D.

Hagiwara at Shizuoka City, near Shizuoka, Japan.

This box of 9 berries retails at .50 sen per box.

The box measures over all $1\frac{1}{2}$ " x $4\frac{1}{4}$ " x $6\frac{5}{8}$ " and the lumber has not been surfaced.



Negative #44840. *Fragaria* sp. Mitchell's Early.

A nearby view, almost life size, of a commercial box of Mitchell's Early strawberries grown and put up by Mr. D. Hagiwara. This box contained 25 berries and measured over all $1\frac{1}{2}$ " x $6\frac{3}{4}$ " x $9\frac{5}{8}$ " and sells, retail, at ¥ 1.00 per box.



ごちい



培栽苗成促式垣石
家 宗
増市水清縣岡靜
園果菜原萩

Negative #44841. *Fragaria* sp. Mitchell's Early.
This box $1\frac{1}{2}$ " x 5" x 8" containing 25 berries, sells
retail for ¥ .45 sen. The berry rows are separated by
leaves of a bulbous plant, and before the cover is put on
leaves of a brassica are put over the berries.

Negative #44842. *Fragaria* sp. Victoria.

A box, 1 1/2" x 5" x 8" containing 25 berries, sells
retail for ¥ .45 sen. The berry rows are separated by
leaves of a bulbous plant, and before the cover is put on
leaves of a brassica are put over the berries.



Negative #44842. *Fragaria* sp. Mitchell's Early.
 Almost a life size picture of a box of strawberries
 put up by the grower, Mr. D. Hagiwara, at Shimizu
 City, near Shizuoka, Japan. The box is $1\frac{1}{2}$ " deep by
 $4\frac{1}{2}$ " wide and $7\frac{5}{8}$ " long. It retails at 40 sen
 per box



Negative #44843. *Fragaria* sp. Fukuba Strawberry.

A nearby view of a commercial box of Fukuba berries, 8 in a box, packed between rolls of cotton and covered with brassica leaves, these leaves have been removed.

Box is 5 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ " and sell for .80 sen. The box is 1 $\frac{1}{2}$ " deep, all measurements are over all. The Fukuba variety was originated by the dietitian of the Imperial Household.



Negative #44844. *Fragaria* sp. Fukuba Var.

An almost full sized picture of a commercial box of 16 fine long berries 2" or more in length. Size of box over all is 1 1/2" x 5 3/8" x 8 3/8". Retail price ¥ 1.50. Inside measurement 1 5/8" x 4 13/16" x 7 5/16". The berries were packed on *Chamaecyparis* branches and covered with brassica leaves. Both show in this picture.



Negative #44845. *Canavalia ensiformis*. Sword bean.
 Seed received from Mr. K. Noro, Pomologist at the Agricultural Experiment Station, Shizuoka, Japan.
 Length of pod is 11".



Negative #44846. *Dioscorea japonica*.

A nearby view of a package of wild dioscorea from the mountains near Shizuoka. This is one of three packages secured in Shizuoka, January 23, 1930. They cost 15 sen for each package.



Negative #44847. Zinzabar sp. Ginger.

A close-up picture of a pad of large growing ginger
which we secured in Shizuoka, Japan, January 24, 1930.



Negative #44848. Soja max. Soybean product #3741.
 Rice paste balls, white, sprinkled with brown roasted
 soybean flour. Package of sugar at left in which
 the balls are dipped in sugar. Native name "Abekawa
 mochi". Purchased at a confectionary store in
 Shizuoka, Japan, January 24, 1930.



Negative #44849. Soja max. Soybean product #3742.
 Small oblong blocks of rice paste over which is
 sprinkled blown roasted soybean flour. Native name
 "Abekawa", commonly called "rice dumpling" or soft rice
 paste. This is one of Shizuoka's noted products.
 Purchased in Shizuoka, Japan, Jan. 24, 1930.

Sunday, January 26, 1930.

Worked at the office most of the day writing up and packing articles made in part or wholly of bamboo. We already have quite a collection of this kind of material.

We expect to ship this box by freight, via N. Y. as soon as we can get the material listed and the box packed and ready for shipment.

About 3:30 p. m. we went over to the Mitsukoshi Department Store to see an exhibit of "Bonseki" (Tray landscape) of Mr. H. Katsuno. The exhibit contained 25 or more tray or miniature landscapes. They ranged in size from about 12" to 20" in width and 2' to 3' in length. In some instances they were reproductions, on a tray, of the size noted above, of famous Japanese landscapes.

The following photographic views are four of a number they had for sale. We feel justified in using these exhibits because to us Tray Landscape was new and we imagine that there are many who know as little of this interesting art as we did before seeing it in Japan. To such who may look over this report, we feel sure that the following exhibits will prove to be interesting.

The snow and water representations are made of white sand.



(行 藝 會 曜 九)

作 氏 園 博 野 勝 元 家 興 中 流 川 細 石 盆

Exhibit 1. "Bonseki" or tray landscape of "Gekiryu" or rapids.



(行 藝 會 曜 九)

作 氏 園 博 野 勝 元 家 興 中 流 川 細 石 盆

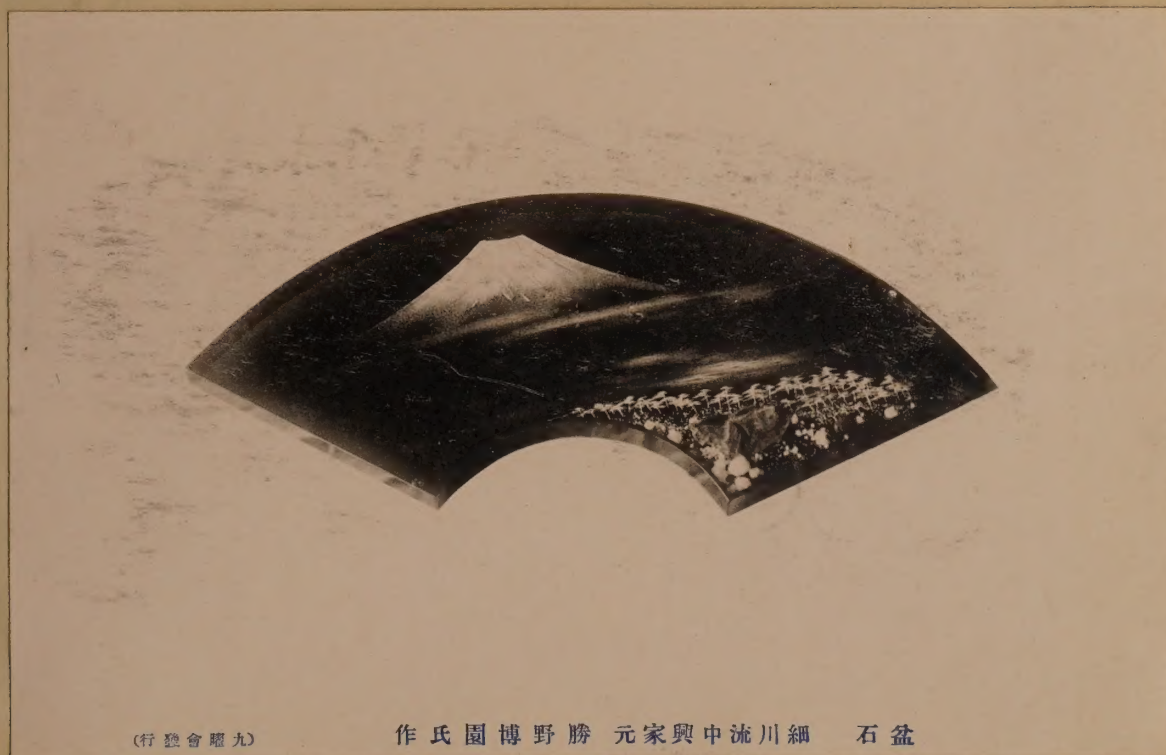
Exhibit 2. "Seiryu" of a spring stream. Notice the waves.



(行 藝 會 曜 九)

作 氏 園 博 野 勝 元 家 興 中 流 川 細 石 盆

Exhibit 3. "Taki" or waterfalls.



(行 藝 會 曜 九)

作 氏 園 博 野 勝 元 家 興 中 流 川 細 石 盆

Exhibit 4. "Tagonoura". A view of Mt. Fuji from Tagonoura Bay.

Monday, January 27, 1930.

Worked at the office until about 10:00 a. m. then took eight parcels of seed and other plant material over to the American Consulate to go forward via the diplomatic pouch which goes forward today. During the evening we worked on numbering up photographs and working with our quarterly trip report.

The weather continues to be fine and the work is progressing quite satisfactorily.

Also wrote some official correspondence.

Monday, January 27, 1930.

Arrived at the office well about 10:00 a. m.

Both of the journals of work and other plant material were
in the American Consulate in an effort to get the diplomatic

route which goes forward today. During the evening we

worked on making up photographs and writing with

the camera trip report.

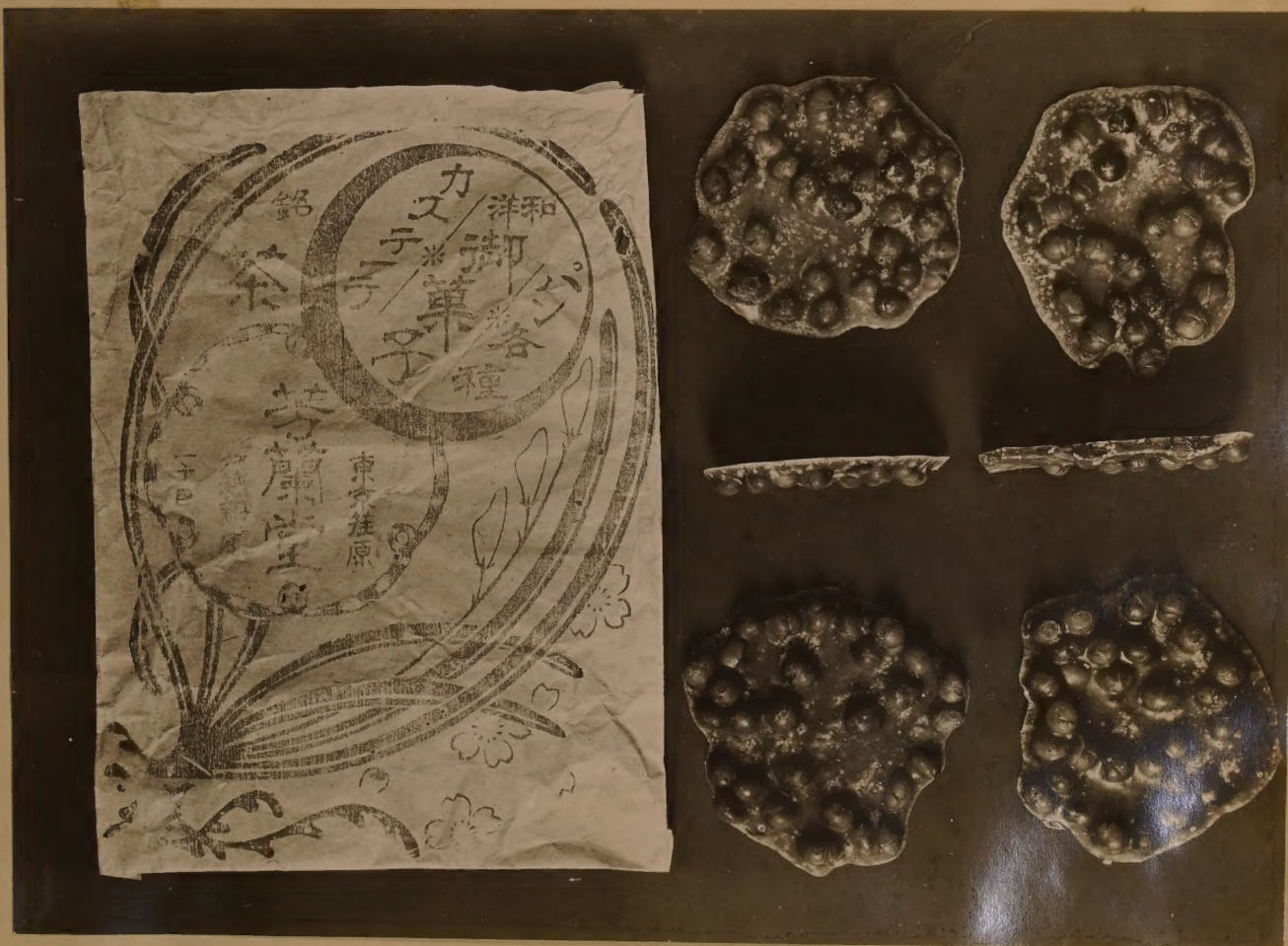
The weather continues to be fine and the sun is

prevailing with mildness.

Also wrote some official correspondence.

Tuesday, January 28, 1950.

Worked at the office all day answering official correspondence, making life sized or nearby pictures of soybean products. Put up one parcel-post package to go by tomorrow's commercial mail. Also got three other parcels about ready for packing. Fixed up some tables for the quarterly trip report and at night fixed our photographic albums up to date, but only by number.



Negative #44850. Soja max. Soybean product.

Almost a life size picture of roasted soybeans made into patties with sugar syrup.

D. & H. # 3746.



Negative #44851. Soja max. Soybean product.

A life size picture of rice flour cakes in which there is a liberal supply of cooked soybeans. Immediately after baking soy sauce is brushed over the cakes.

D. & M. # 3745.



Negative #44852. Soja max. Soybean product.

Soybean and puffed rice candy. Size of package

is 7½" x 10".

D. & N. #3743.



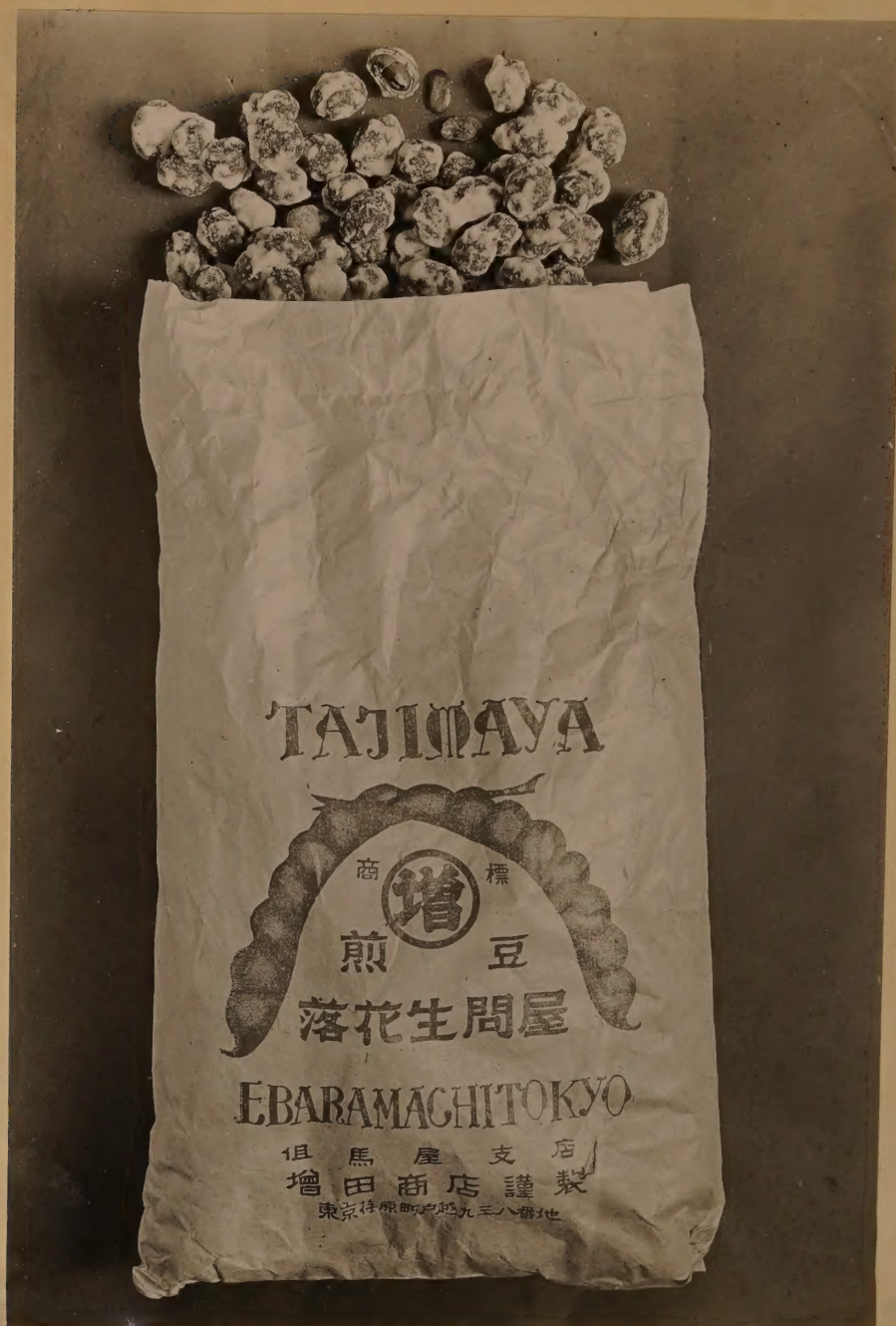
Negative #44853. *Phaseolus radiatus*. Mung bean sprouts.
Between a three-quarter and full size picture of mung
bean sprouts. They look good enough to eat.



Negative #44854. Soja max. Soybean product.

Small rice flour cookies thickly covered with yellow and black soybeans.

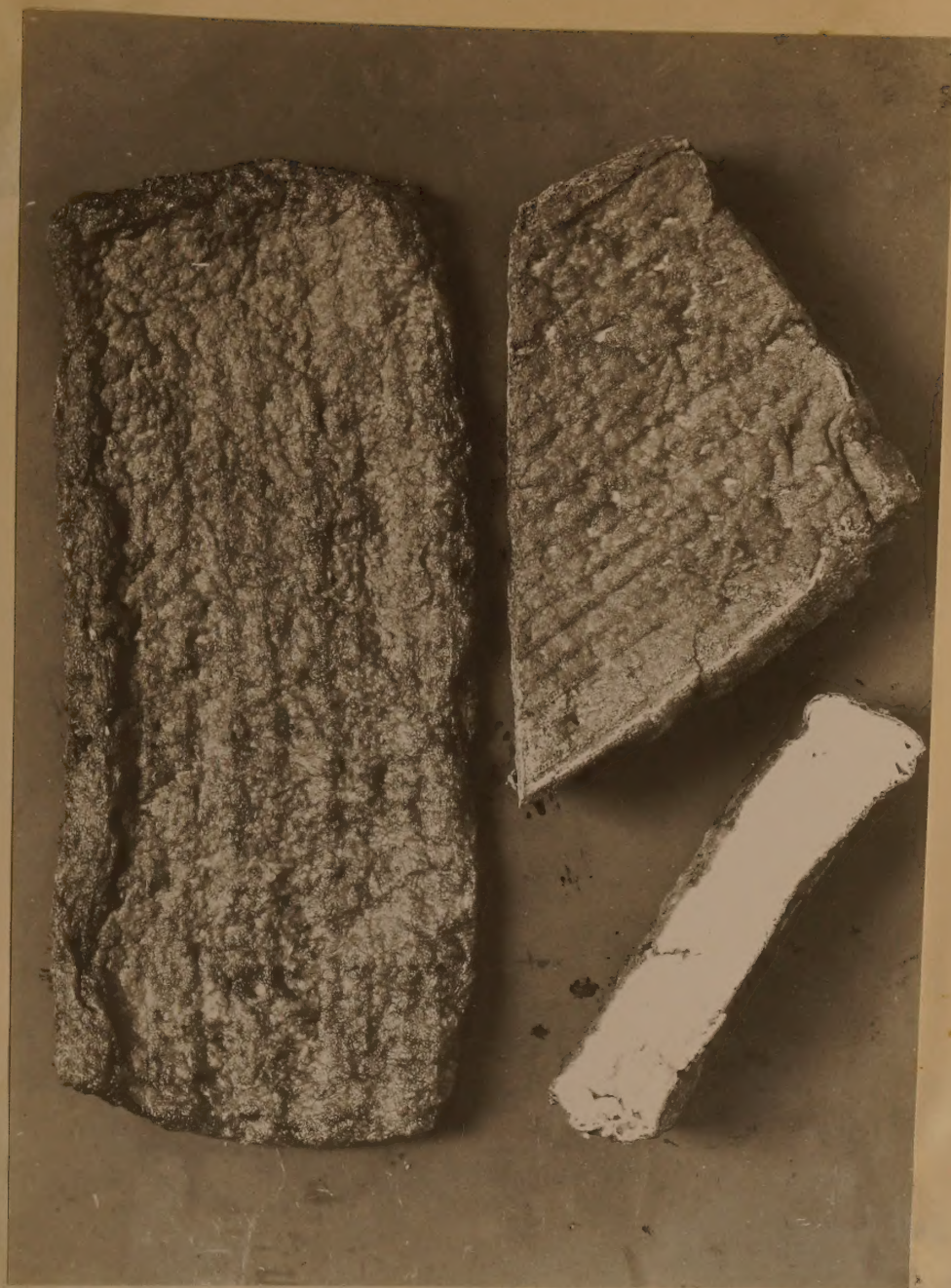
D. & H. # 3744.



Negative #44855. Soja max. Soybean product.

Roasted soybeans, sugar covered. They are pink and green colored. Size of bag 7" x 11".

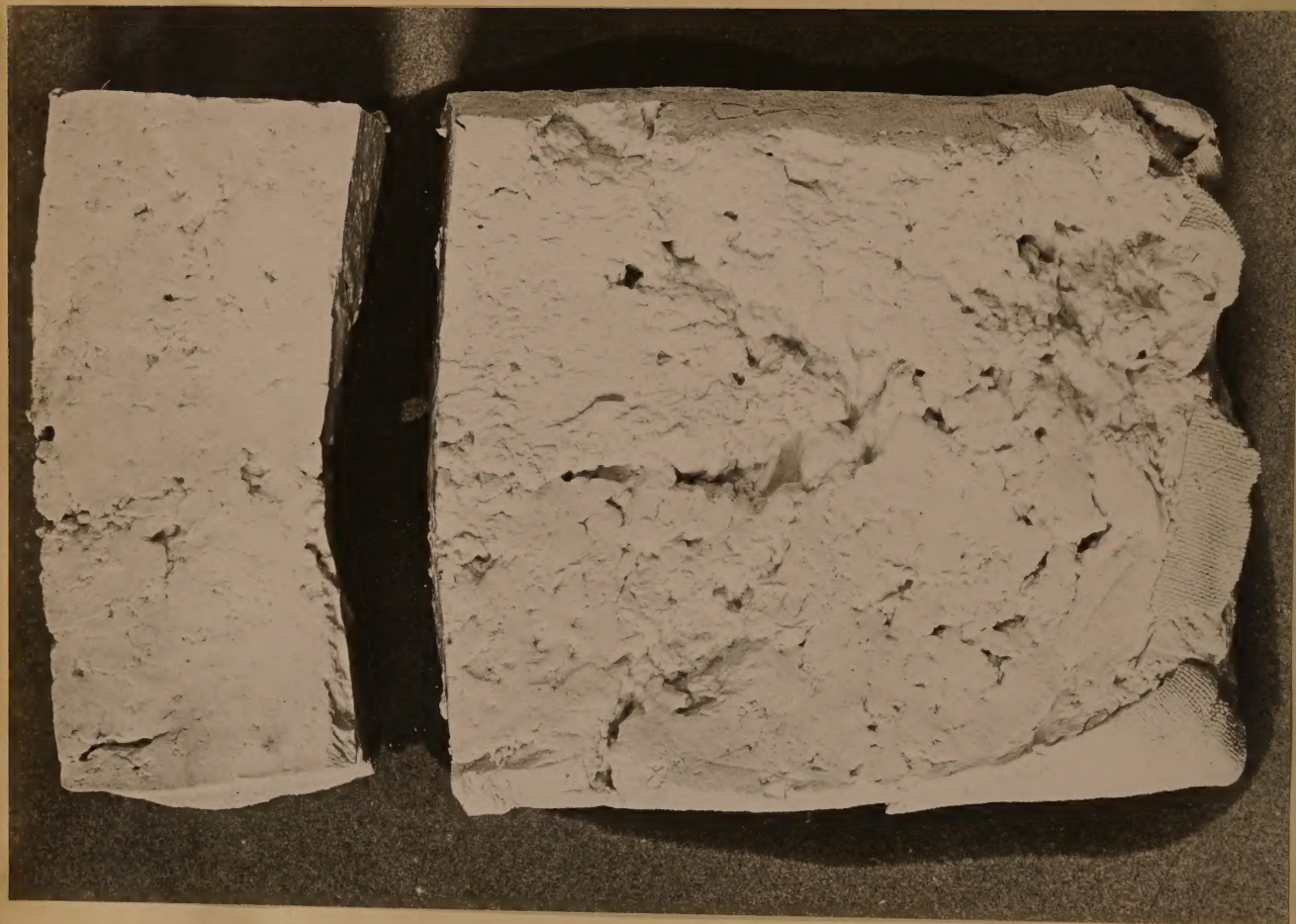
D. & H. # 3747.



Negative #44856. Soja max. Soybean product.

Long thin fried cakes of Tofu, also angular

thick cakes. D. & M. #'s 3751 and 3752.



Negative #44857. Soja max. Fresh soybean curd.

Fresh soybean curd in a block. The piece at the end was cut off to show the thickness of the block.

D. & M. # 3754.



Negative #44858. Soja max. Soybean product.

Soybean Tofu in small fried cakes. Vegetables of several kind have been added too and cooked with these Tofu cakes. This is almost a life sized picture.

D. & M. # 3753.



Negative #44859. Soja max. Soybean product.

A nearby picture of one side of a half-gallon can of salad and frying soybean oil, supplied by the Nissin Salad and Frying Oil Co., of Tokyo, Japan.

D. & M. # 3750.

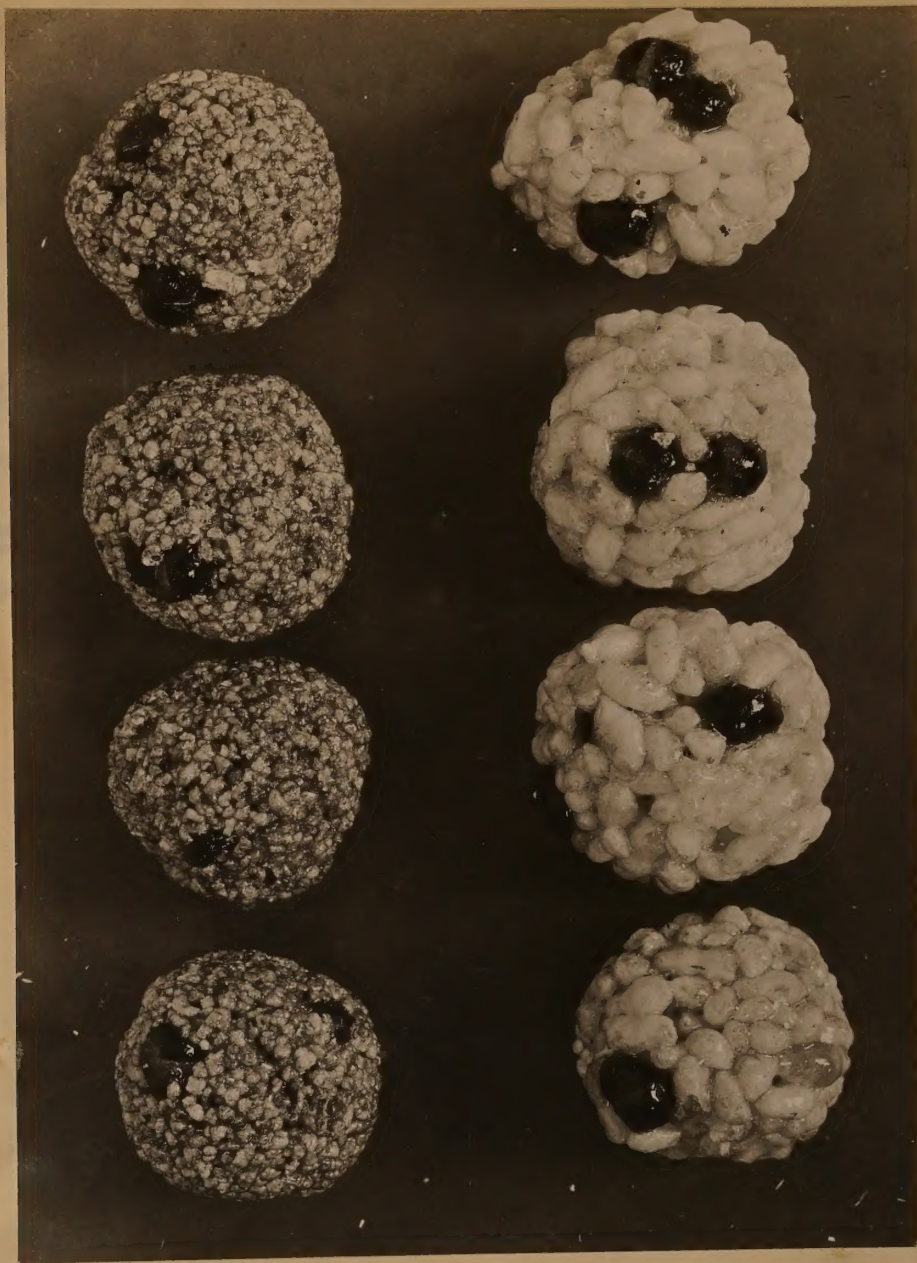
Wednesday, January 29, 1930.

Worked at the office writing up inventory cards for soybean products, making nearby pictures of soybean products, and packing seed and plant products for shipment to Washington.

We shipped today packages 126 and 127, containing seed and other plant propagating material, by commercial parcel post. We did not care to hold the Dioscorea and ginger for the pouch which does not go forward until Monday a week.



Negative #44860. Soja max. Soybean product. Rice cookies in which roasted soybeans (black variety) have been baked. Soy sauce is brushed over the cakes immediately after they are taken from the oven. Life size picture. D. & M. # 3755.



Negative #44861. Soja max. Soybean product.

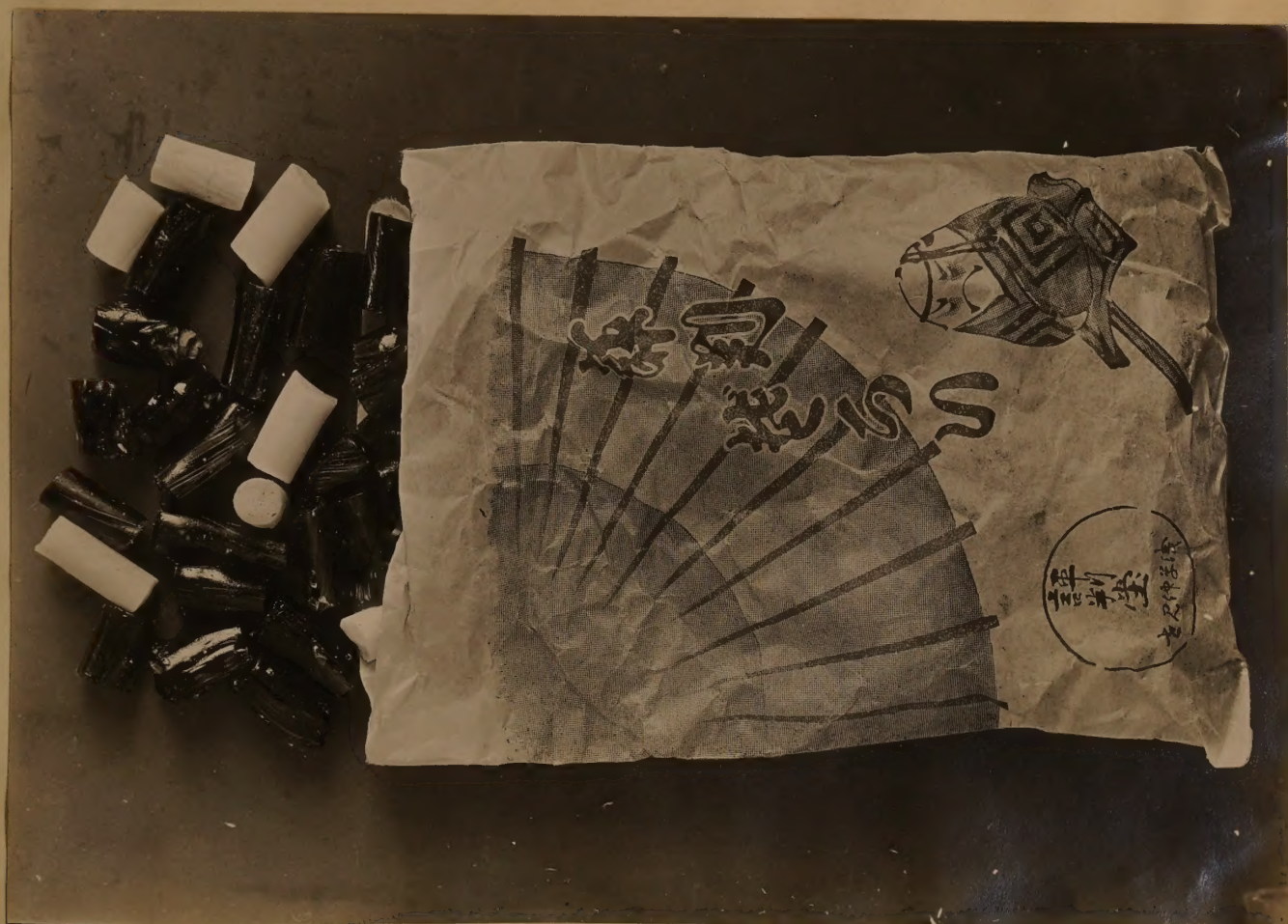
Small balls of puffed rice and also millet, in which
are mixed roasted black soybeans.

D. & H. # 3757.

Thursday, January 30, 1930.

Dorsett sewed up and addressed four parcels of seed and other plant material today. He also packed one trunk, preparatory to getting things ready for our departure in March for Dairen, Manchuria.

Morse and Mr. Suyetake spent the day rounding up soybean products, to be photographed and sent to Washington.



Negative #44862. Soja max. Soybean product.

A picture of small pieces of candy of different colors.

In many of these there are roasted black soybeans.

The envelope measures 5" x 7".

D. & H. #3756.



Negative #44863. Soja max. Soybean product.

Two glasses of pickled soybeans and ²perilla. The glasses are 2 $\frac{1}{2}$ " across the top and 4" long.

D. & M. # 3758.

Friday, January 31, 1930.

Worked at the office today making pictures of soybean products and also in getting material ready and in shape for packing for shipment to Washington at the first opportunity.

Morse and Suyetake rounded up about a dozen samples of soybean made products in their hunt of yesterday, and we secured some very good close-up pictures of these products today.

The finding of soybean made products is by no means as simple as one may think.

They are more or less localized and are not to be had from any one store in a city or village. We are finding products in villages outside of Tokyo which we have not been able to pick up anywhere in the city.

Last week when at Shizuoka, we found several products which we have not seen elsewhere.

We expect to avail ourselves of every opportunity from now until we leave for Dairen, Manchuria, to clean up pretty completely on soybean products in Japan.



Negative #44364. Soja max. Soybean product.

Adzuki bean cakes covered with green colored soybean flour. The box measured $4\frac{1}{2}$ " x $7\frac{1}{2}$ ".

D. & M. # 3760.



Negative #44865. Soja max. Soybean product.

A nearby view of a cylinder of Miso and also a section of a cylinder. The diameter of the package is 3" and its length 8".

D. & H. # 3761.

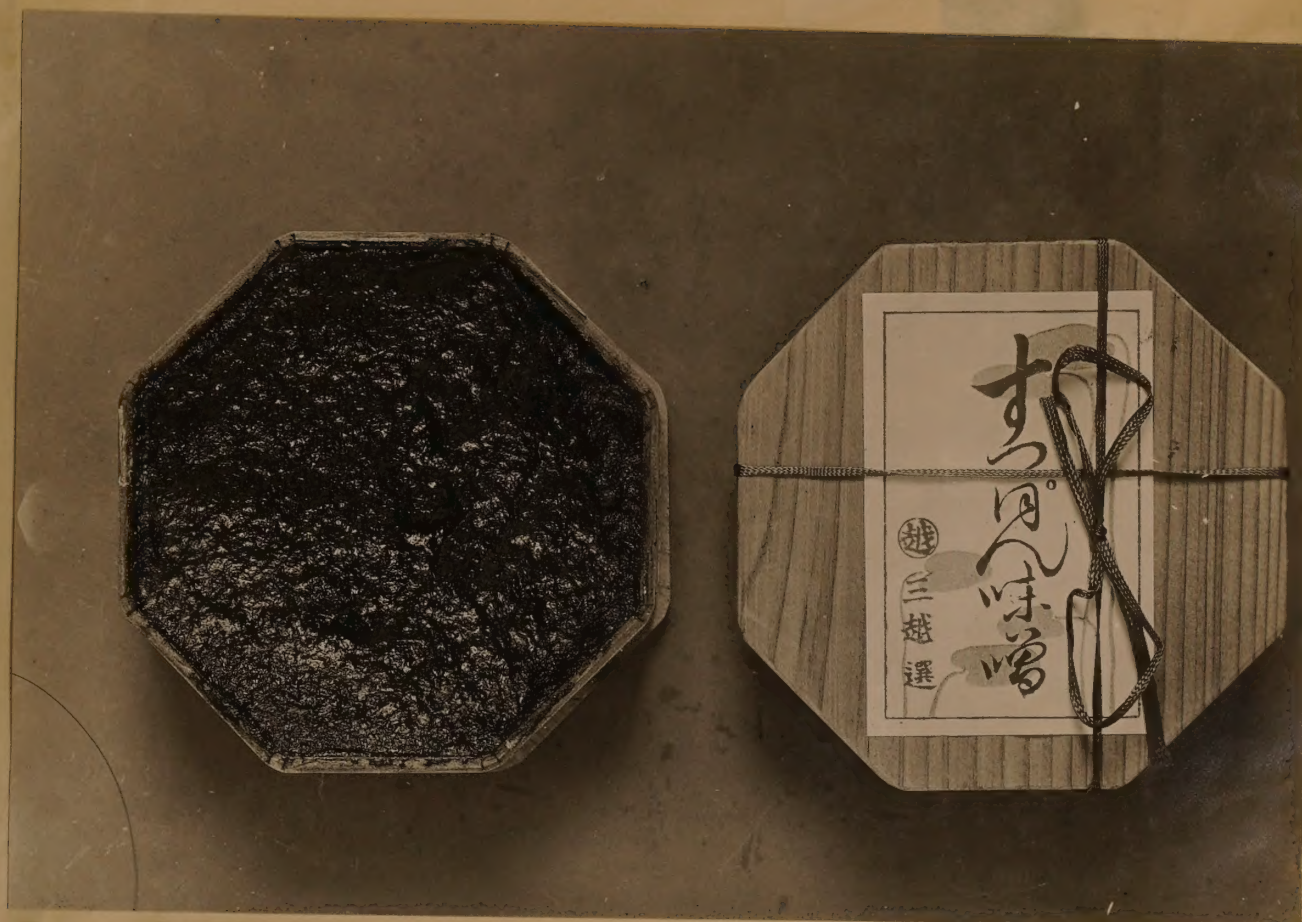


"Mame Senbei"

Negative #44366. Soja max. Soybean product.

Small rice cakes with black soybeans imbedded and cooked in them. The size of the bag is 7" across and 11" long.

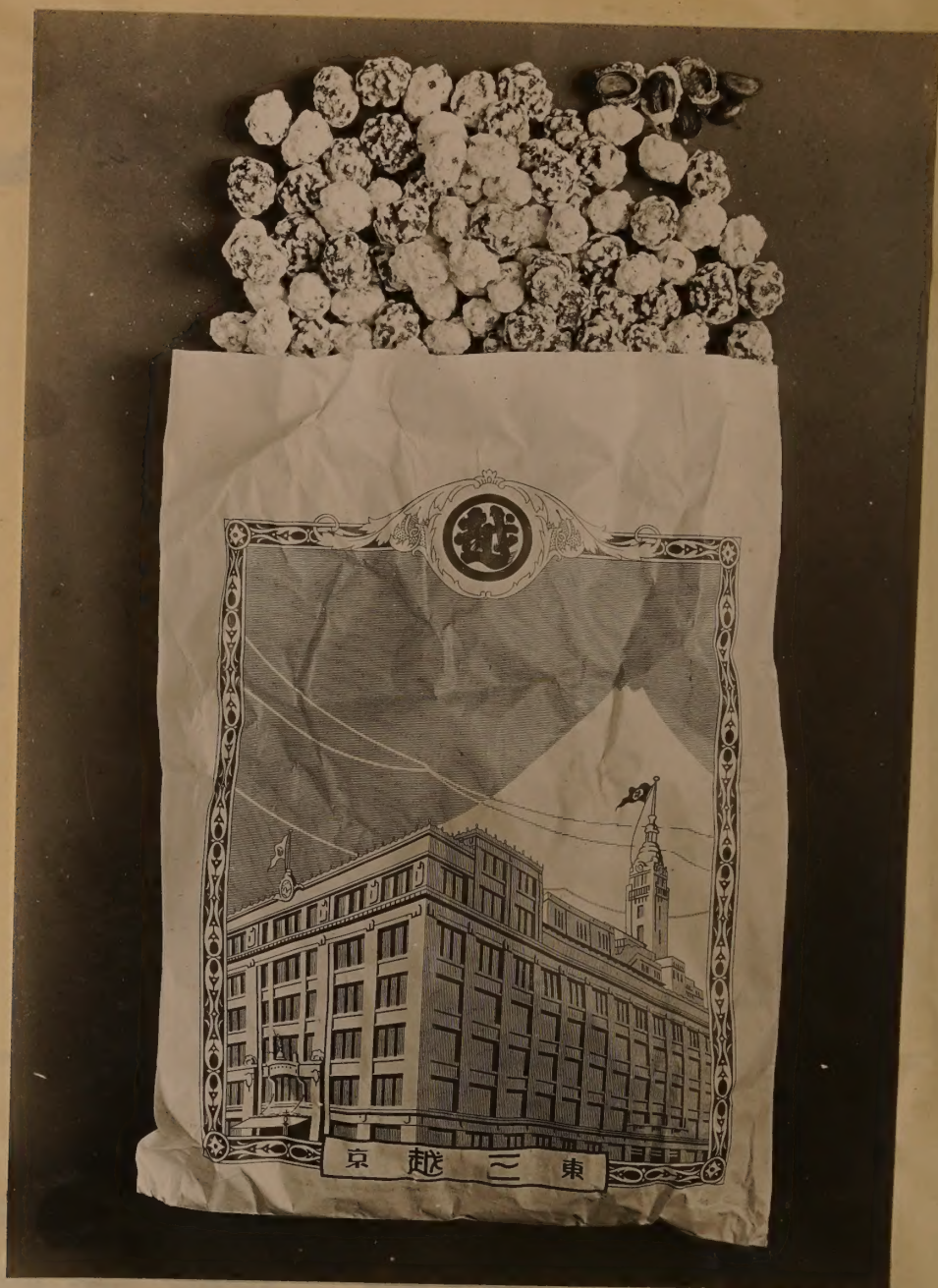
D. & M. # 3762.



Negative #44867. Soja max. Soybean product.

Miso in a small eight-sided wood box, which measured
3 $\frac{1}{2}$ " across. This Miso contains turtle blood.

D. & M. # 3763.



Negative #44868. Soja max. Soybean products.

Sugar coated soybeans. The resulting product in color are white and brown. The bag measures 7" across and 11" long.

D. & M. #3764.



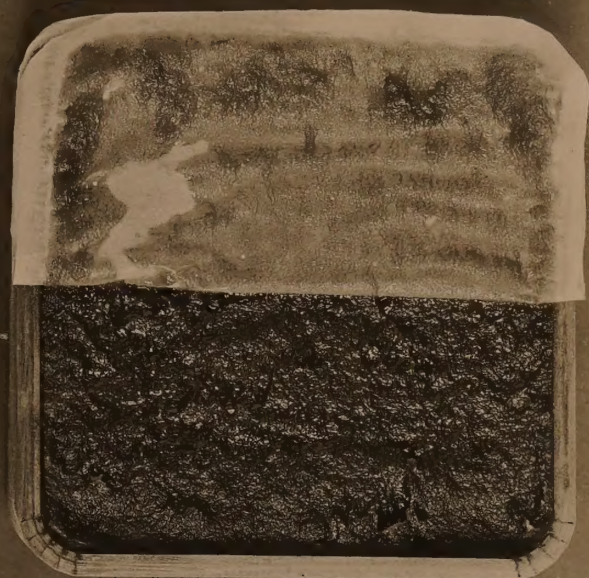
Negative #44869. Soja max. Soybean product.

Rice cookies (thin) with crushed or broken pieces of soybean baked or fried in them. The bag measured 6½" x 9".

D. & M. # 3765.



Negative #44870. Soja max. Soybean product.
 Two glass jars or glasses containing Miso.
 A side and top view. They measure 2 $\frac{3}{4}$ "
 across and 4" long. D. & M. # 3766.



Negative #44871. Soja max. Soybean product.

Small square boxes of Miso, one intact, the other with the top off and a portion of the Miso uncovered.

The box measures 4" x 4".

D. & H. # 3767.

3740

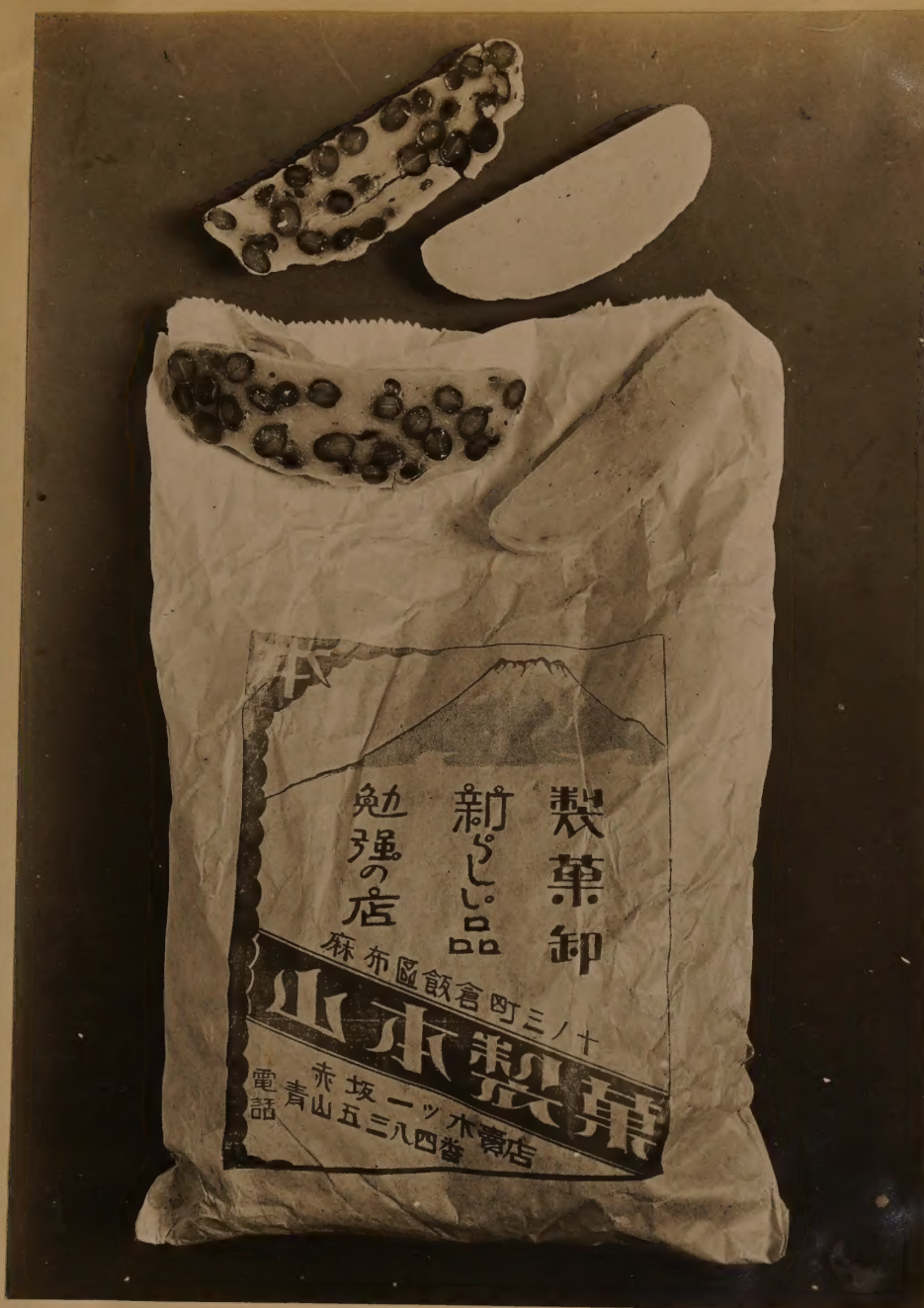


Negative #44872. Soja max. Soybean product.

Soybeans and sesame seed cooked without soaking. The bamboo sheath measures 5" across.

D. & H. # 3768.

44937



Negative #44873. Soja max. Soybean product.

Soybeans uncooked and imbedded in rice flour dough and sliced thin ready for frying. The bag measures $5\frac{1}{2}$ " across and $6\frac{1}{8}$ " long. Sometimes the dough is colored pink, but is generally white.

D. & H. # 3769.



Negative #44874. Soja max. Soybean.

Soybean stems and small twigs of holly with thorny leaves. Sardines are impaled on a couple of the soybean branches, and near the base of the plants are some roasted soybeans. This combination is supposed to keep away evil spirits and also to bring good luck to the family. "Devil Chasers."



Negative #44875. *Bambusa* sp. Bamboo carrying basket. This small attractive basket contained adzuki bean paste. The basket was presented by Mr. W. J. Morse for the bamboo collection. The piece of cane at the top of the basket measured 10 $\frac{1}{2}$ " in length.



Negative #44876. *Diospyros* sp. Persimmon scions.

A nearby view of persimmon scions sent to us from the Agricultural Experiment Station at Tachikawa, Tokyo-fu, Japan. The base of the scions have been stuck into a piece of daikon, Japanese radish. They measure over all 11". They were packed in a box in this manner.

1871, 1872, 1873, 1874

There are several other things to be done
in the way of improvements. The first
thing to be done is to improve the
condition of the land.

The second thing to be done is to
improve the condition of the
land. The third thing to be done is to
improve the condition of the
land.

The fourth thing to be done is to
improve the condition of the
land. The fifth thing to be done is to
improve the condition of the
land.

Saturday, February 1, 1930.

Morse and Guyetake hit the trail this morning to search for soybean products. Dorsett put up persimmon scions and packed seed and soybean products for shipment to Washington.

The package containing the persimmon scions we will get off Monday by commercial parcel post.

The other material we will send through the diplomatic pouch.

We do not think it advisable to hold the scions for another full week in order to send them via the diplomatic pouch, and save a couple of dollars.

THE JOURNAL OF THE

AMERICAN MEDICAL ASSOCIATION

Published Weekly, except during the months of January and February, when it is published bi-weekly.

Subscription price, \$5.00 per annum in advance.

Single copies, 15 cents.

Entered as Second-Class Matter, June 26, 1901, Post Office at Chicago, Ill., under No. 100,000.

Acceptance for mailing at special rate of postage provided for in Act of October 3, 1917, authorized on July 1, 1918.

Postage paid at Chicago, Ill.

Copyright, 1918, by American Medical Association.

Printed at the American Medical Association Press, 535 North Dearborn Street, Chicago, Ill.

Published by the American Medical Association, 535 North Dearborn Street, Chicago, Ill.

Subscription orders, notices of change of address, and other communications, should be sent to the American Medical Association, 535 North Dearborn Street, Chicago, Ill.

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Published by the American Medical Association, 535 North Dearborn Street, Chicago, Ill.

Sunday, February 2, 1930.

When we awoke this morning the ground was almost covered with snow and it was snowing quite hard, but melting almost as fast as it fell.

The streets and sidewalks were slushy and sloppy.

Put in the day at the office writing inventory cards for bamboo made articles which we have been assembling since our arrival in Japan.

They are being collected at the request of Dr. David Fairchild for the Museum for bamboo made articles which is in course of construction at the U. S. Department of Agriculture's Barbour Lathrop Bamboo Garden, near Savannah, Georgia.

We will have a good sized box of material and plan to forward it by freight before we leave Japan March 15th for Dairen, Manchuria.

We have the box about two-thirds full and enough material to write up or almost enough to completely fill the box.

THE JOURNAL OF THE

AMERICAN MEDICAL ASSOCIATION

CHICAGO, ILL., MAY 1, 1914

DEAR MR. CHAIRMAN:

I have the honor to acknowledge the receipt of your letter of the 28th inst.

and in reply to inform you that the same has been forwarded to the proper authorities.

I am, Sir, very respectfully,

Yours very truly,

W. H. WATSON, Secretary.

Very respectfully,

W. H. WATSON, Secretary.

W. H. WATSON, Secretary.

W. H. WATSON, Secretary.

W. H. WATSON, Secretary.

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W. H. WATSON, Secretary.

W. H. WATSON, Secretary.

Monday, February 3, 1930.

Today we got our photographic albums up-to-date and made about 8 nearby pictures of soybean products, which Morse and Suyetake collected Saturday.

At 6:00 p. m. this evening Mr. and Mrs. R. Kent Beattie called from Yokohama aboard the S. S. President Lincoln en route to America via Indo-China, Java, India and Europe.

They have assisted us materially since our arrival in Japan last March, and we hated to see them go. We went over to see them off and also to wish them a bon voyage.

Today is "Setsubun" or "Division of Seasons" and is to all Japanese a change of seasons according to the Lunar calendar. Spring begins tomorrow and winter ends today.

It is also known as "Mame-Maki" or "Bean Scattering Day". In the evening, every Japanese home practices a traditional and peculiar ceremony called "Mame-Maki" or "Bean Scattering". The people in the house scatter parched soybeans in and out of the houses loudly shouting "Fortune in, Devils out", thus calling in the year's fortune and driving out any probable misfortune from the household.

Bean-scattering ceremonies (it is considered a religious rite) were held at all temples and we understand a large temple in Shiba Park used twenty-five bushels of parched soybeans in the bean scattering ceremony. We will have to score another use of the soybean as "Devil Chasers!"



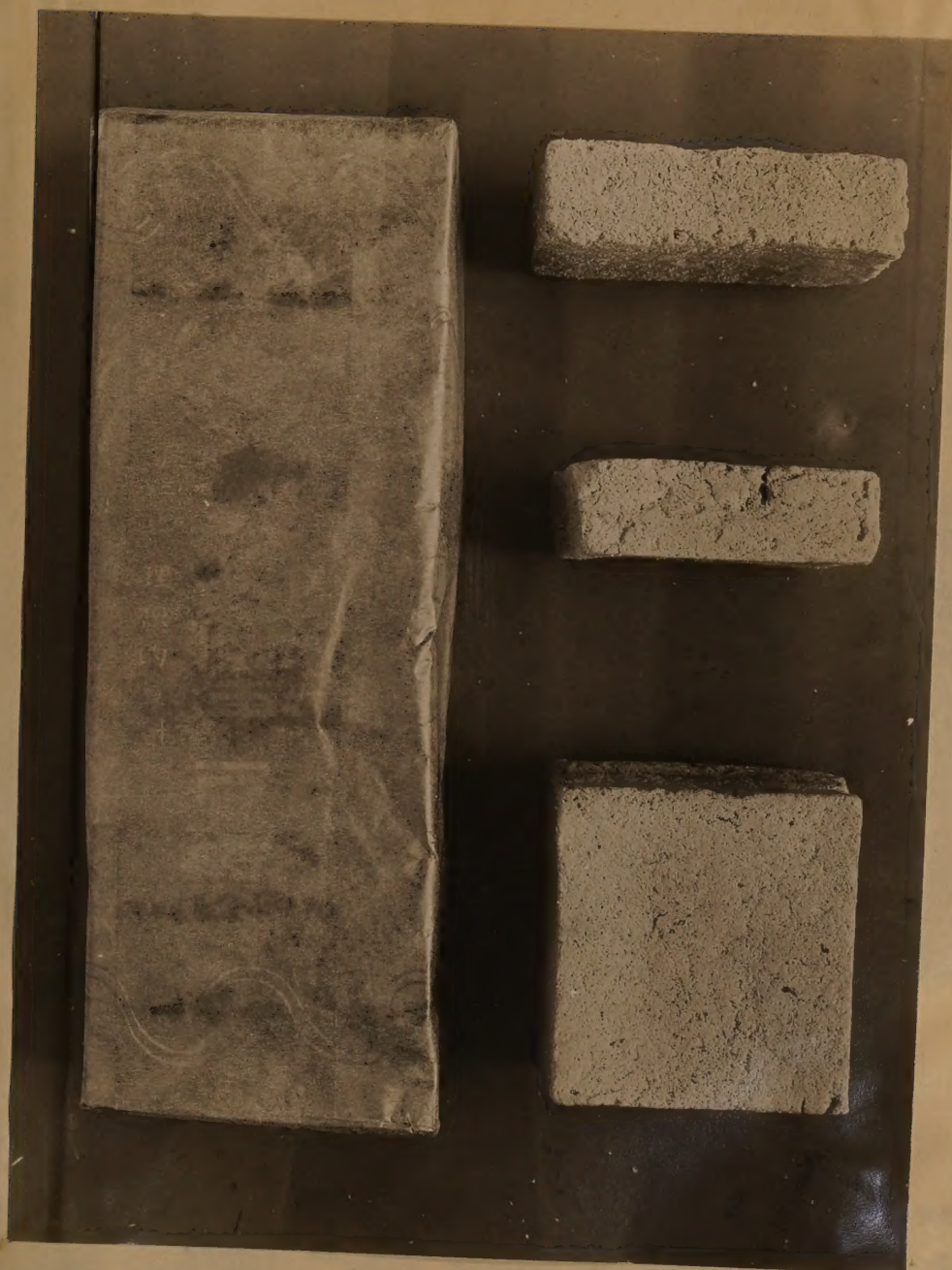
Negative #44877. *Pueraria thumbergiana*. Kudzu starch.

Kudzu starch used for making thin gruel for invalids.

It is also used as a covering for confections.

The box measures, actually, $1\frac{1}{2}$ " x $3\frac{1}{2}$ ".

D. & M. # 3784.

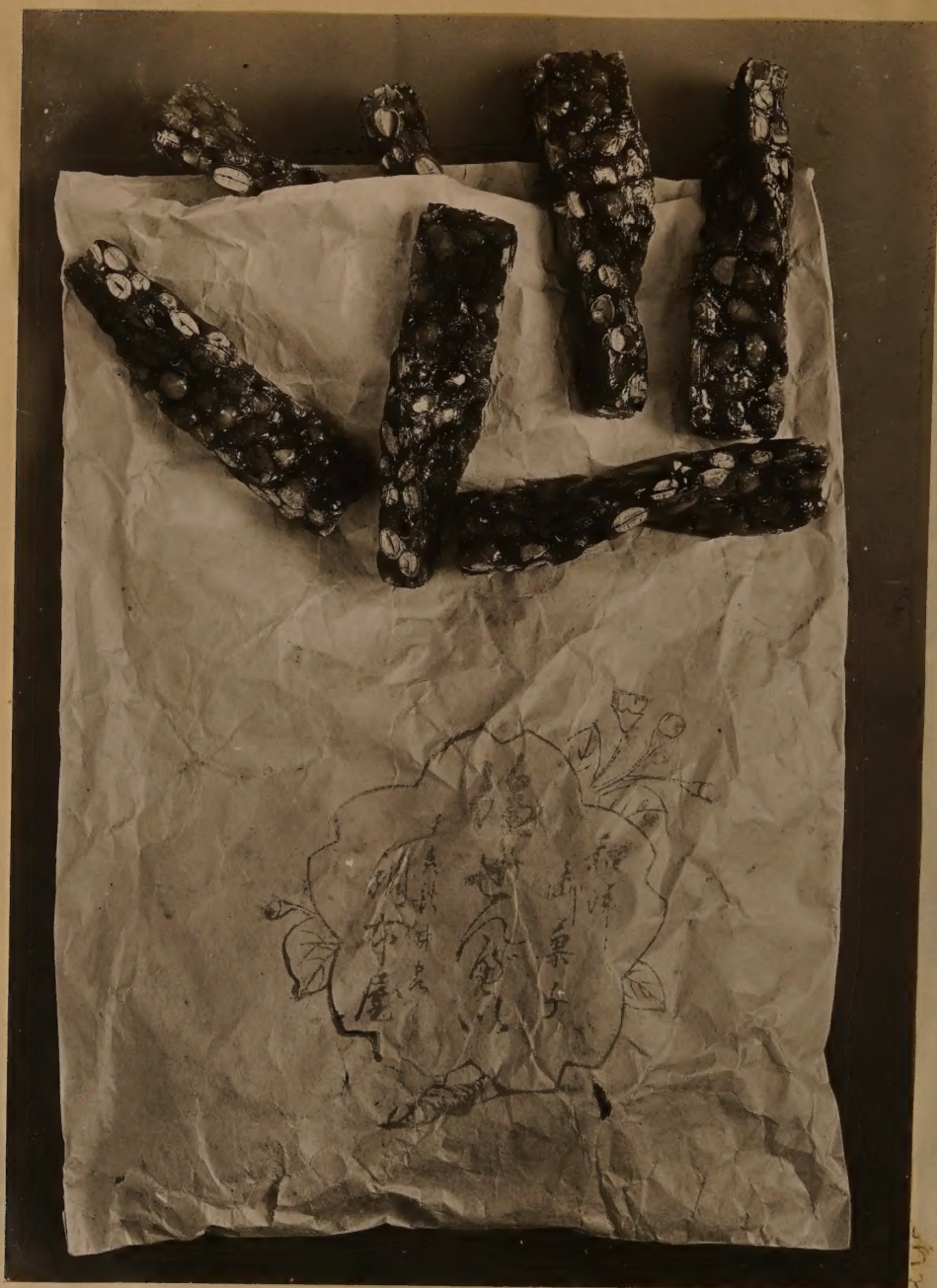


Negative #44878. Soja max. Soybean product.

Dried and frozen bean curd used in soups and mixed
in vegetables when cooking. Box measures 23/8"

x 6 7/8".

D. & M. # 3779.



Negative #44879. Soja max. Soybean product.

Twisted oblong pieces of white sugar candy with greenish yellow roasted soybeans. This candy is made after the manner of peanut candy at home. Size of paper bag is 7" x 9½". D. & M. # 3783.

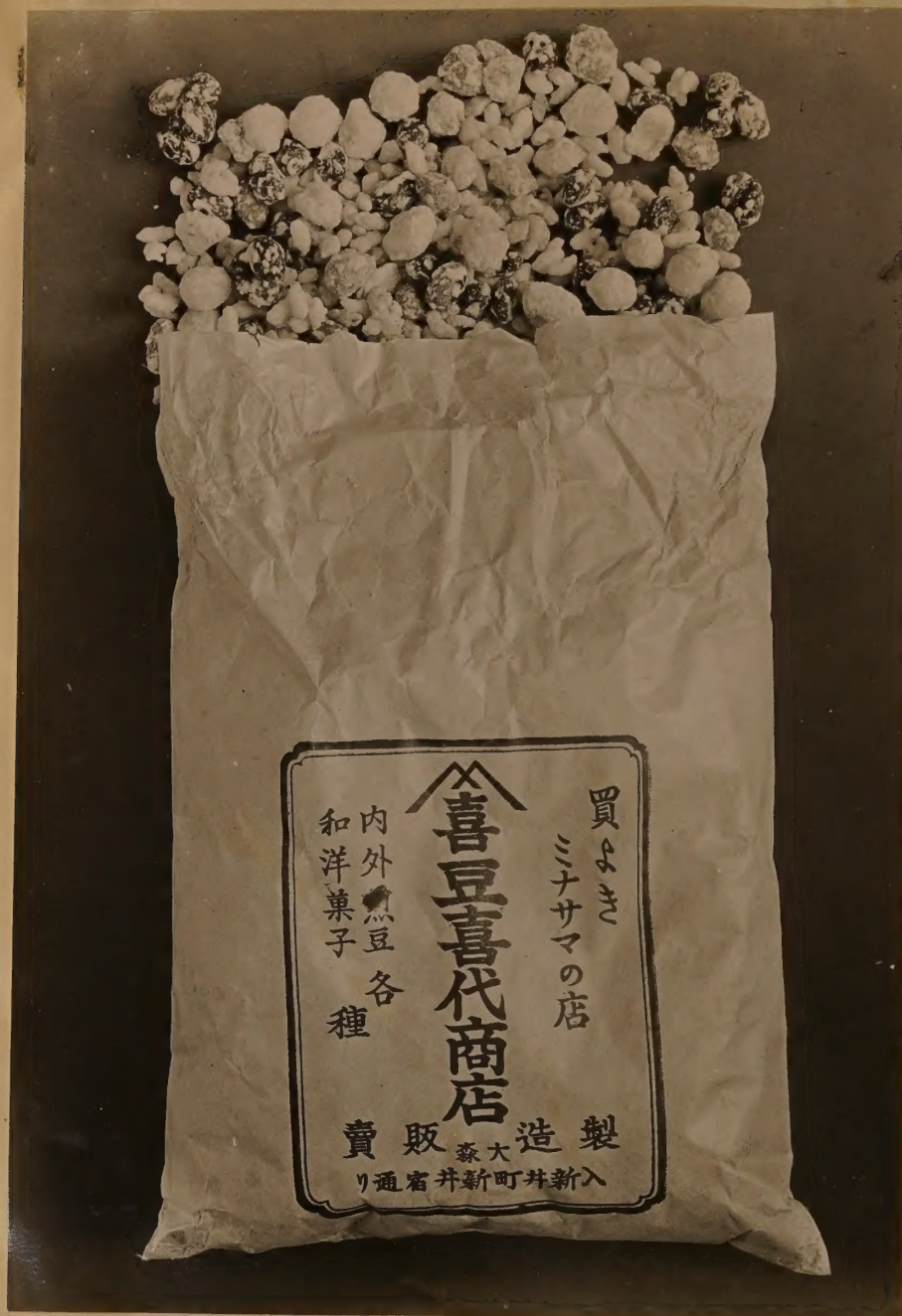


Negative #44880. Soja max. Soybean product.

Twisted pieces of molasses candy with small roasted soybeans (yellow). This candy is made after the manner of making peanut candy in America.

Length of pieces of candy about 3".

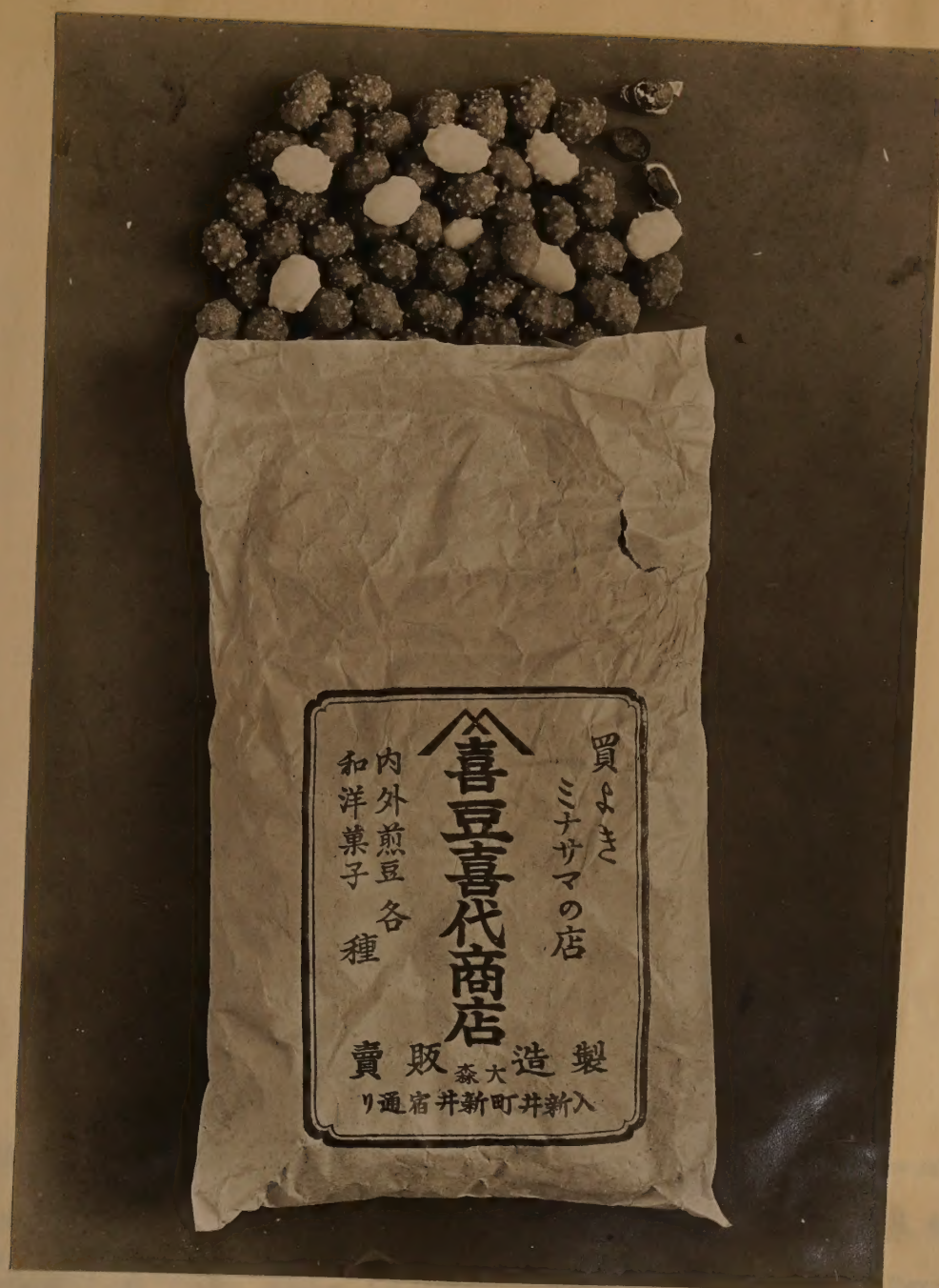
D. & M. # 3782.



Negative #44881. Soja max. Soybean product.

Small puffed rice and roasted soybeans. The measurement of the bag is 6" x 9".

D. & M. # 3780.

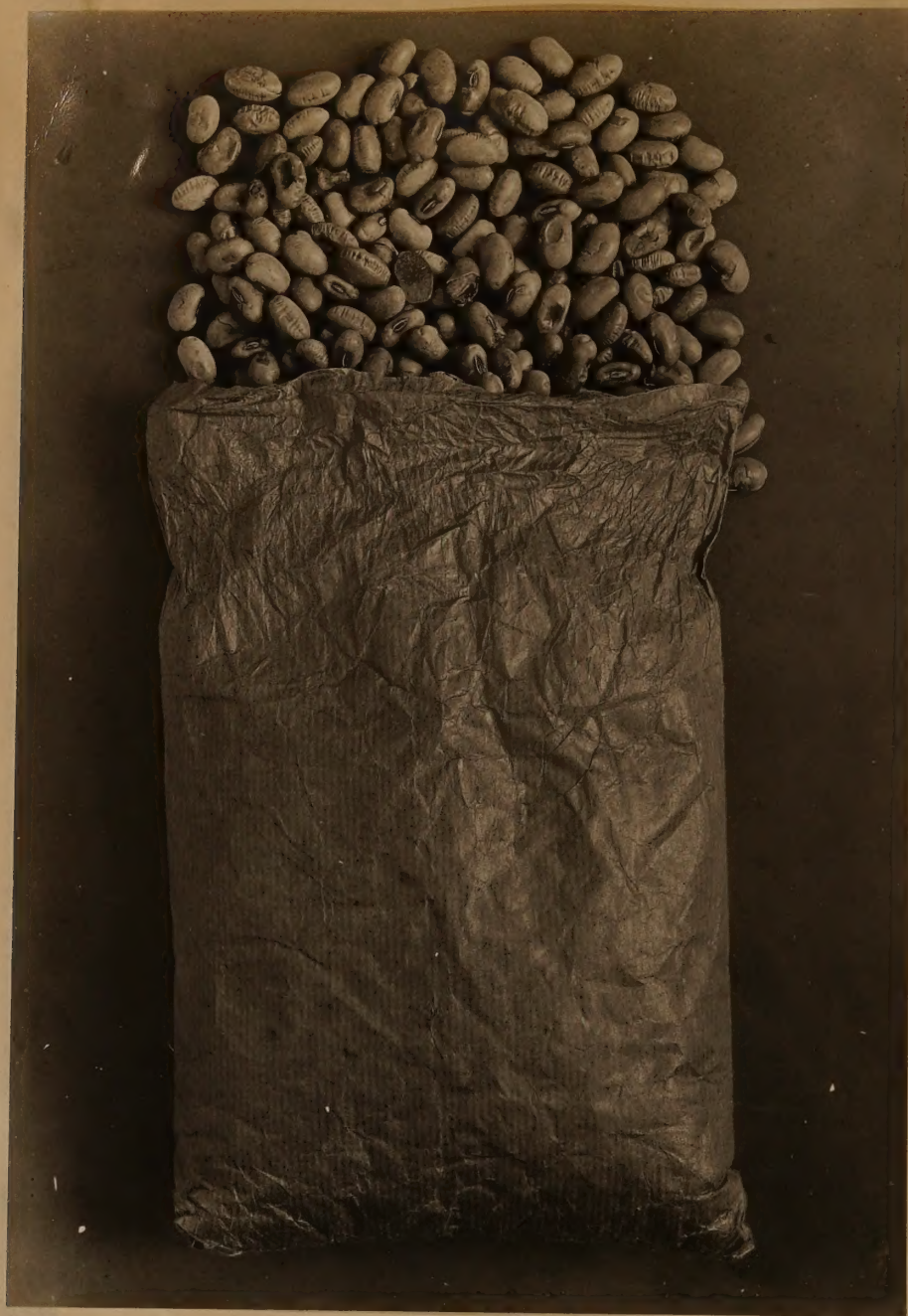


Negative #44882. Soja max. Soybeans.

Colored and flavored (mostly with cocoa) with this are roasted soybeans covered with sugar candy.

Size of bag 5½" x 9".

D. & M. # 3778.



Negative #44883. Soja max. Soybeans.

Puffed and roasted soybeans which are used on Scattering Day, February 1st. On the evening of this day every Japanese family practices a traditional and peculiar ceremony called "Maki" or Bean Scattering. The people in the houses scatter these beans in and out of the house loudly shouting "Fortune in, Devils out, thus calling in the year's good fortune and driving out any probably misfortune. D. & H. # 3781. Bag 5 $\frac{1}{2}$ "x8 $\frac{1}{2}$ ".



Negative #44884. *Pinus* sp. Decoration and protection. View showing an interesting Japanese practice of tree protection from snow injury. It is also used for ornamental effect. A bamboo or other pole (bamboo here in Japan) is placed along side and lashed to the trunk of the tree and from its top strings are run down and tied to the branches. By this means the branches are protected, in case of snow fall, from braking with the weight of the snow, and the appearance of the tree, covered with snow, is materially improved.

Tuesday, February 4, 1930.

Worked at the office mounting pictures in albums, writing up and packing soybean products, developing pictures made yesterday, and in handling official correspondence.

This has been a most beautiful sunshiny day, however, there was a pretty cold strong northwest wind blowing all day.

February 1900

at the office of the
writing up and looking up the
minutes and reports, and in
connection with
this has been a most beautiful
success, there are a great many
and please all day.

7

and the first of the year

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Wednesday, February 5, 1930.

Today we spent some little time getting pictures of feeding soaked soybeans, sometimes mixed with rice, to pigeons at Asakusa Park and Temple.

Here there are a half dozen or so women setting behind small tables, selling the soaked soybeans.



Negative #44885. Soja max. Soybeans.

A nearby view of Japanese woman and her stand with its tin plates of soaked soybeans, which are sold to individuals for feeding to the pigeons. Many bushels of soybeans are disposed of in this way during the year.



Negative #44886. Soja max. Soybeans.

A close-up view of one of the tables with the metal plates of soybeans for sale to feed to the pigeons. These plates of beans sell for one sen.



Negative #44887. Soja max. Soybeans.

View of a Japanese man who is purchasing soybeans for his small child, on his back, to feed to the pigeons.



#44888. Soja max.

Soybeans. Asakusa Park,
Tokyo, Japan.

Another Japanese has
approached the one
shown in the preceeding
picture who is standing
and watching a group of
pigeons eating the soy-
beans he has just thrown
on the ground.

Negative #44888.



Negative #44889. Soja max. Soybeans. Asakusa Park,
Tokyo, Japan. This view shows four of a number of stands
at this park where soaked soybeans (also rice, soaked)
are sold to feed the pigeons which are here in great numbers.



Negative #44890. Soja max. Soybeans.

Two Japanese women feeding soaked soybeans to the pigeons in Asakusa Park, Tokyo, Japan.

Negative #44891. Bambusa sp. Stilts. A fairly nearby view of a pair of bamboo stilts. This takes us back in memory to the days when stilt making and walking was one of our pastimes. However, ones we made were from some other wood, and not bamboo.



Negative #44891.

Wednesday, February 5, 1930 (cont.)

We had some difficulty in finding the soybean sprout man, but finally succeeded in locating him in the village of Zoshiki. He has transformed one of the rooms in his house into a forcing chamber, and is sprouting soybeans in flats. This method we have not seen before.

The bottom of a flat, about 12" x 18", is covered to a depth of about half an inch with beans, which have been soaked until plump, about 10 or 12 hours. These trays are then placed on shelves and covered with burlap. The room is kept at a temperature of about 70°. The beans sprout, and are ready to market in 10 or 12 days. They are ready to dispose of when they get about even with, or a little above, the sides of the flats, which are about three or four inches high.



Negative #44892. Soja max. Soybean sprouts.

A fairly nearby view of two flats of soybeans, the one in the foreground contains soaked soybeans; the one in the background, sprouted soybeans, but past the marketing stage - they are too far advanced. On the edges of the

two flats at the center are three small bunches of sprouted soybeans, this is the way Mr. Katakura puts them up for the market.



Negative #44893. Soja max. Soybeans.

A nearby view of the same two flats shown in the preceeding picture. This was taken just prior to the placing of the three small bundles of sprouts on the flats. This picture really shows how the sprouts should not be treated.

Mr. Katakura sprouts his mung beans in tubs, and he also occasionally handles his soybeans in this way.

He told us that it required more attention to grow bean sprouts in tubs than in flats.

From the village of Zoshiki, we went to the Experiment Station at Tachikawa, Tokyo-fu, Japan. Here we met

Wednesday, February 5, 1930 (cont.).

Mr. Shinsai Sato, Agricultural Engineer,

This is one of the best appearing and most complete Agricultural Experiment Stations we have visited. Their field work is along horticultural lines, but more especially truck farming. They have a modern dairy barn and some good looking Holsteins, also a piggery and some well bred hogs of several breeds.

Mr. Sato proved to be very pleasant and went to considerable trouble to show us over the Station.

He promised to send us scions of their collection of persimmons, also scions of two or three of their best pears, and scions of their collection of flowering cherries. We may also get from him next September a few runners of two or three of their best varieties of strawberries.

It was a fine day and we had a great time. Secured a few pictures and quite a lot of information.

Detailed notes concerning the soybean sprouts will be found in the special report about soybeans.

3600
Cg

Thursday, February 6, 1930.

When we turned out at 6:30 this morning, everything was covered with a blanket of snow and it was still snowing hard. It finally reached a depth of about 5" and is reported to be the deepest snow of the winter.

Worked on notes and official correspondence, developed the pictures made yesterday.

We also wrote up and packed the roots of eight varieties of sweet potatoes received yesterday from the Agricultural Experiment Station at Urawa, Saitama-ken, Japan.

They are their selections, as we understand, of the best of their Japanese varieties.

These roots go forward by tomorrow's commercial parcel post. We do not feel justified in holding them until Monday, 10th for the diplomatic pouch, and besides we already have eight good sized packages for the pouch which probably is about all that we should send at one time.

5811
Friday, February 7, 1930.

Horse and Suyetake spent the day in Yokohama investigating soybean products in that region.

Dorsett got parcel post packages 135 and 136 into the commercial mail bound for Washington.

He also got off a couple of official letters. Wrote up a number of publications and prepared quite a number of pictures for mounting in albums.

Chicago, February 1, 1934.

Dear Mr. [illegible]:

I have just received your letter of the 28th.

I am sorry that I cannot give you a more definite answer.

I am sure that you will understand my position.

I am also sorry that I cannot give you a more definite answer.

I am sure that you will understand my position.

I am also sorry that I cannot give you a more definite answer.

I am sure that you will understand my position.

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I am sure that you will understand my position.

I am also sorry that I cannot give you a more definite answer.

Saturday, February 8, 1930.

Worked at the office making pictures, writing up plant material and plant products. We got two boxes packed ready for shipment. Monday we will send 8 packages to the office via the Diplomatic Pouch, and there will be four parcels left over to help make up a shipment for the next pouch.

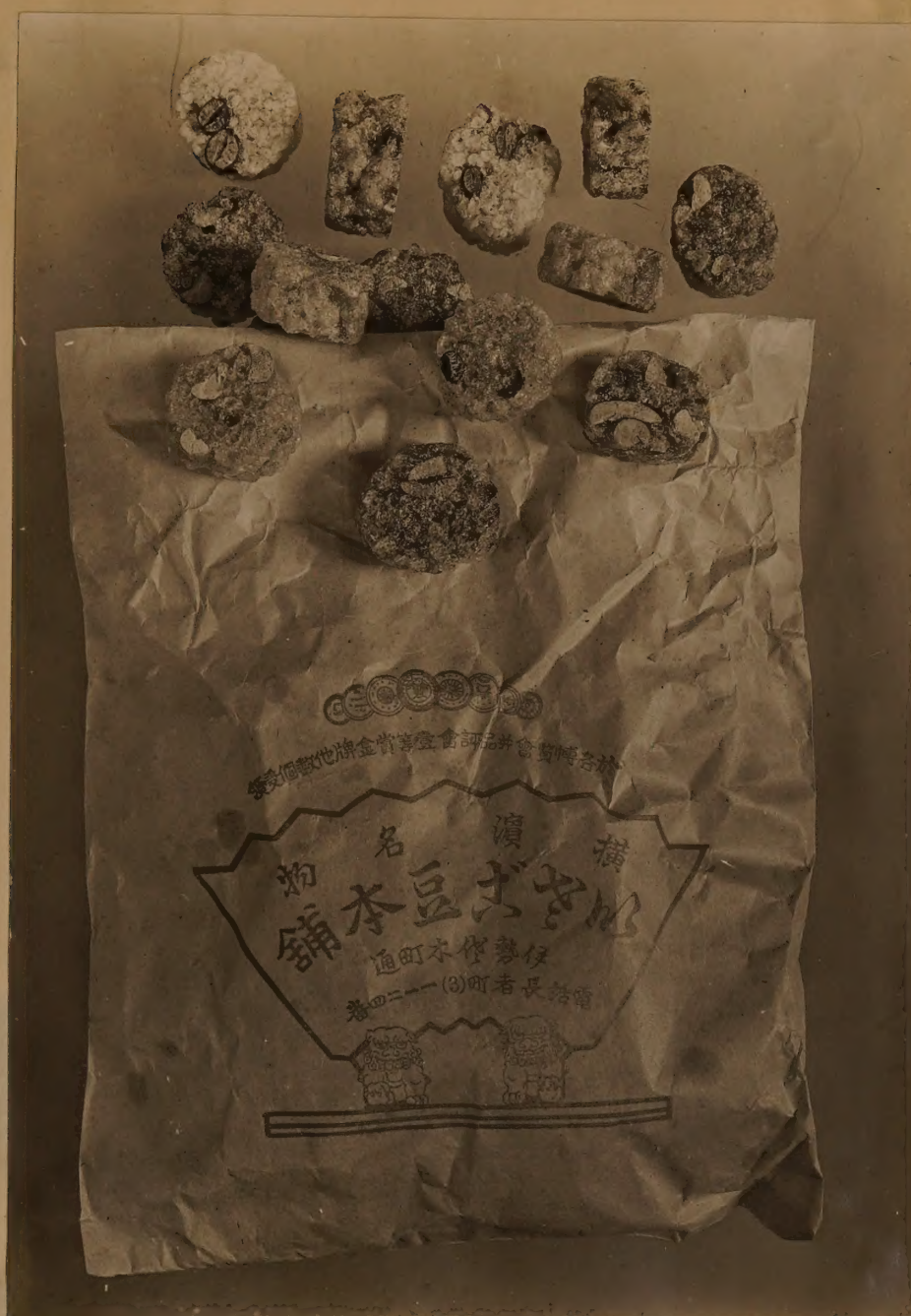
Today we paid 25 sen apiece for "Sun-Kissed" California navel oranges. Also paid Yen 1.20 for a pink fleshed pomelo. This one was over ripe and of poor quality. However, the pink flesh pomeloes (they are) are really fine fruits and we fail to understand why they are not commercially grown in the States.



Negative #44894. Soja max. Soybean product.

A nearby picture of Miso wafers, purchased in a confectionary shop in Yokohama, Japan, Feb. 7th. These wafers are very good. Size of the bag is 6" x 8½".

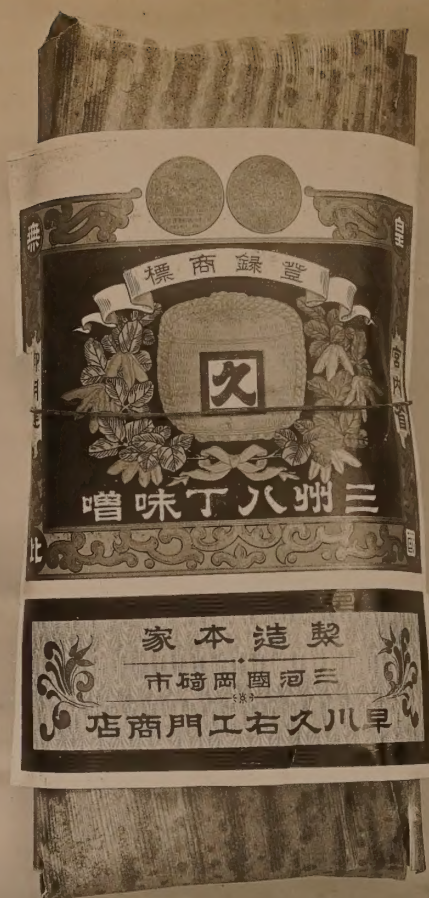
D. & M. # 3792.



Negative #44895. Soja max. Soybeans.

A nearby picture of candy made of sesame, puffed rice and black roasted soybeans. This was purchased at a confectionary store in Kamato, Japan, Feb. 7th. Size of bag 7" x 8½".

D. & M. # 3791.



Negative # 44896. Soybean product.

Two packages of Miso, one wrapped for sale, the other unwrapped. Native name is "Okazaki Miso". Said to be a famous brand. This package is 3½" wide and 8" long. D. & M. # 3790.



Negative #44897. Soja max. Soybean.

Soybean flour, purchased at a store in Yokohama, Japan,
Feb. 7th, 1930. The native name is "Kinnako".

It is used in sprinkling over adzuki bean paste.

The size of the bag is 3 $\frac{1}{2}$ " x 5 $\frac{1}{2}$ ".

D. & M. # 3789.

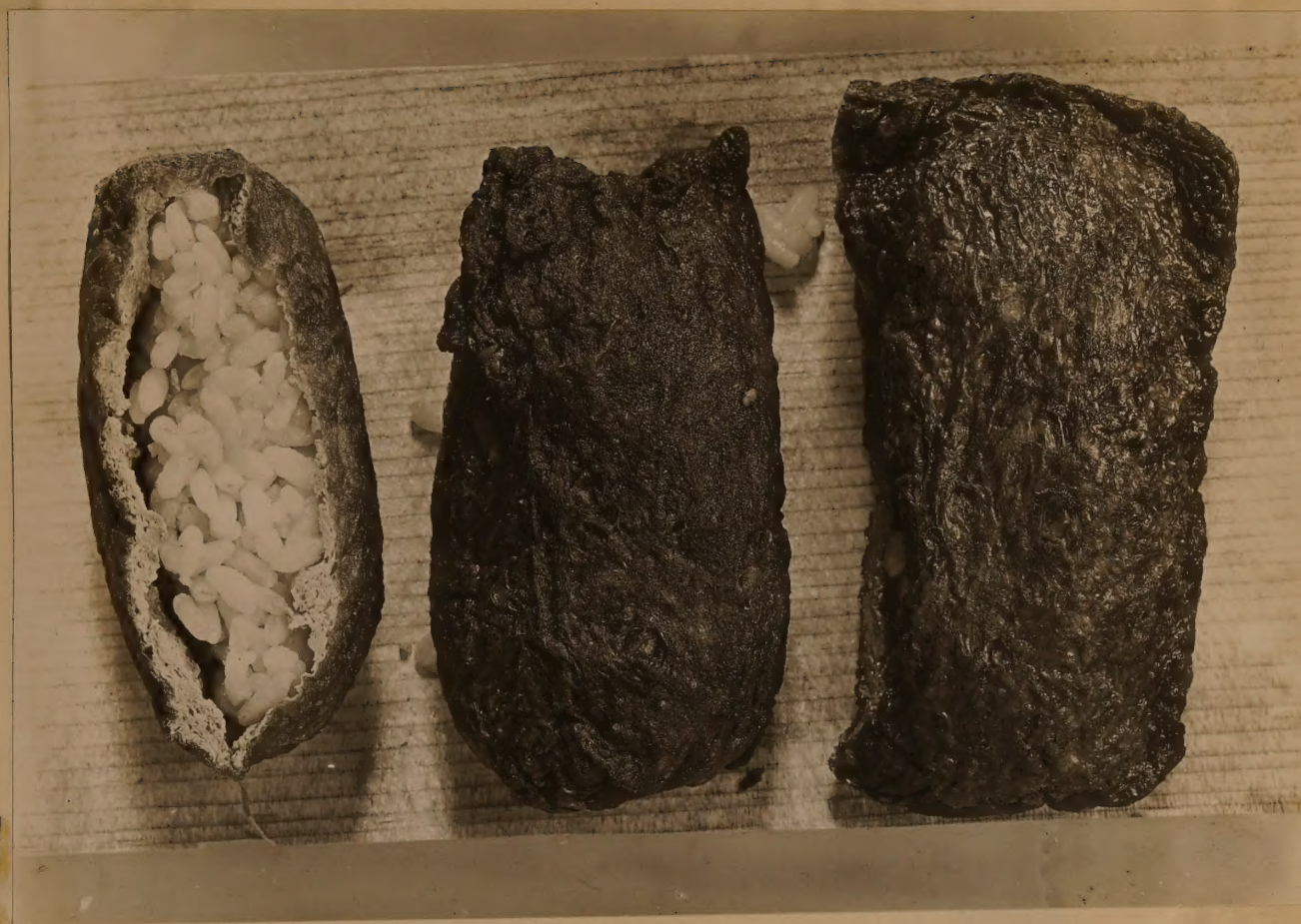


Negative #44898, Soja max. Soybean product.

A nearby picture of two boxes and a part of the contents of one, of pine needle tea. The native name is "Matsumohacha", or "Pine needle tea". This consists of pine needles, roasted barley and soybeans. It also contains several herbs.

The packages measured over all 4 3/8" x 7 5/8".

D. & M. # 3788.



"Inarizushi"

Negative #44899. Soja max. Soybean product.

Pieces of fried rice-stuffed bean curd, (about life size) the pieces of curd are about 4" over all.

This was purchased at a food stand in Tokyo, Japan,
Feb. 8th, 1930. D. & M. # 3787.



Negative #44900. Soja max. Soybean product.

A nearby (about half life size) picture of a commercial bunch of long stem soybean sprouts. The bunch is over all, about 4" wide and 11" long. Purchased at a vegetable stand in Komato, Japan, Feb. 7th, 1930.

D. & M. # 3786.



Negative #44901. Soja max. Soybean.

About a three-quarter life size picture of a commercial bunch of rather short stemmed soybean sprouts.

Purchased at a vegetable stand in Kamoto, Japan, Feb. 7, 1930. Sprouts measure, over all, 7" x 3" wide.

D. & M. # 3785.

10/1/19

Sunday, February 9, 1930.

Rainy and disagreeable. Worked all day
on an illustrated letter to Dr. W. A. Taylor,
Chief of Bureau and then did not get it finished.

January 1, 1900.

My dear Mr. Brewster,
 I have just received your letter of the 29th inst. in relation to the matter of the purchase of the land for the establishment of a new reservation for the Indians of the reservation at Fort Huachuca, Arizona. I am sorry to hear that you are unable to secure the land for the reservation. I am sure that the Government will be glad to purchase the land for the reservation if it can be done.

Monday, February 10, 1930.

Today we received several official letters. Delivered eight packages to the U. S. American Consulate to go forward to Mr. Knowles A. Ryerson, by the diplomatic pouch. Also answered a number of official letters. It rained in the early morning and was chilly and cold throughout the day.

Monday, February 10, 1903.

There is no record of any other
collection of eggs made by the U. S. Fish Commission
in the month of Feb. 1903. The only
specimens of eggs, also preserved a number of unfertilized
eggs, were taken in the early morning and were
sent with the other specimens.

Tuesday, February 11, 1930.

Dorsett put in the day at the office on official correspondence. Morse and Suyetake put in the day searching for soybean products.

Tomorrow, we will know what success, if any, they had.

They lunch we called on Dr. T. Nishida, Assistant of the Tokyo Botanical Garden. We talked with him about reports of the island. He told us that there they grow small soybeans only about the size of some beans. He thinks it is a kind of soybean (Glycine max) in place of up. He also told us that there are some scientific species of plants there which he does not think even Dr. Hensley has. He seems to think it will pay us to visit this island.

We asked Dr. Nishida about the island. He said that it was located in the eastern part of Japan, but is not nearly as far north as Tokyo. This, he said, is also the case of the island. But Nishida says, as the island is so close to the main island (Hokkaido), it is not nearly as far north as Tokyo.

With great interest, it was found that Nishida was a very good man, and that he was very kind. He was very kind to us, and we were very kind to him. He was very kind to us, and we were very kind to him.

We were very kind to him, and he was very kind to us. We were very kind to him, and he was very kind to us. We were very kind to him, and he was very kind to us.

Tuesday, February 11, 1930.

Received from the office of the official

correspondence, which was received by the day

before for my attention.

and further, to all those who are, it is, the

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Wednesday, February 12, 1930.

Morse and Suyetake were all smiles when they reached the office this morning, for they had great success yesterday. They corralled nine different soybean products. We attended to official correspondence and made a few motion pictures. The still pictures will be made tomorrow.

After lunch we called on Dr. T. Nakai, Botanist at the Tokyo Botanical Garden. We talked with him about soybeans of Quelpaert Island. He told us that there they grow small soybeans only about the size of mung beans. He thinks it is a case of stepping down (degeneration) in place of up. He also told us that there are some endemic species of citrus there which he does not think even Dr. Swingle has. He seems to think it will pay us to visit this Island.

We asked Dr. Nakai about Zoysia pungens. He said that it was adapted to the warmer parts of Japan, but is not hardy as far north as Tokyo. This, he said, is also true of Zoysia tenuifolia, but Zoysia japonica, on the other hand is native to and hardy throughout Chosen (Korea).

This, quite probably, is the grass Dr. Mills saw at Kokai, Chosen, and told Dr. A. J. Pieters about. Dr. Mills called it Zoysia pungens. Dr. Nagai^K tells us that this could not be Zoysia pungens.

In the face of this seemingly authentic information, we doubt if we will be justified in trying to make Kokai to get seed. We were surprised at a statement Dr. Nagai^K made. He says the seed of Zoysia pungens, as well as

Zoysia japonica, does not germinate, and that propagation has to be effected by stolons cuttings.

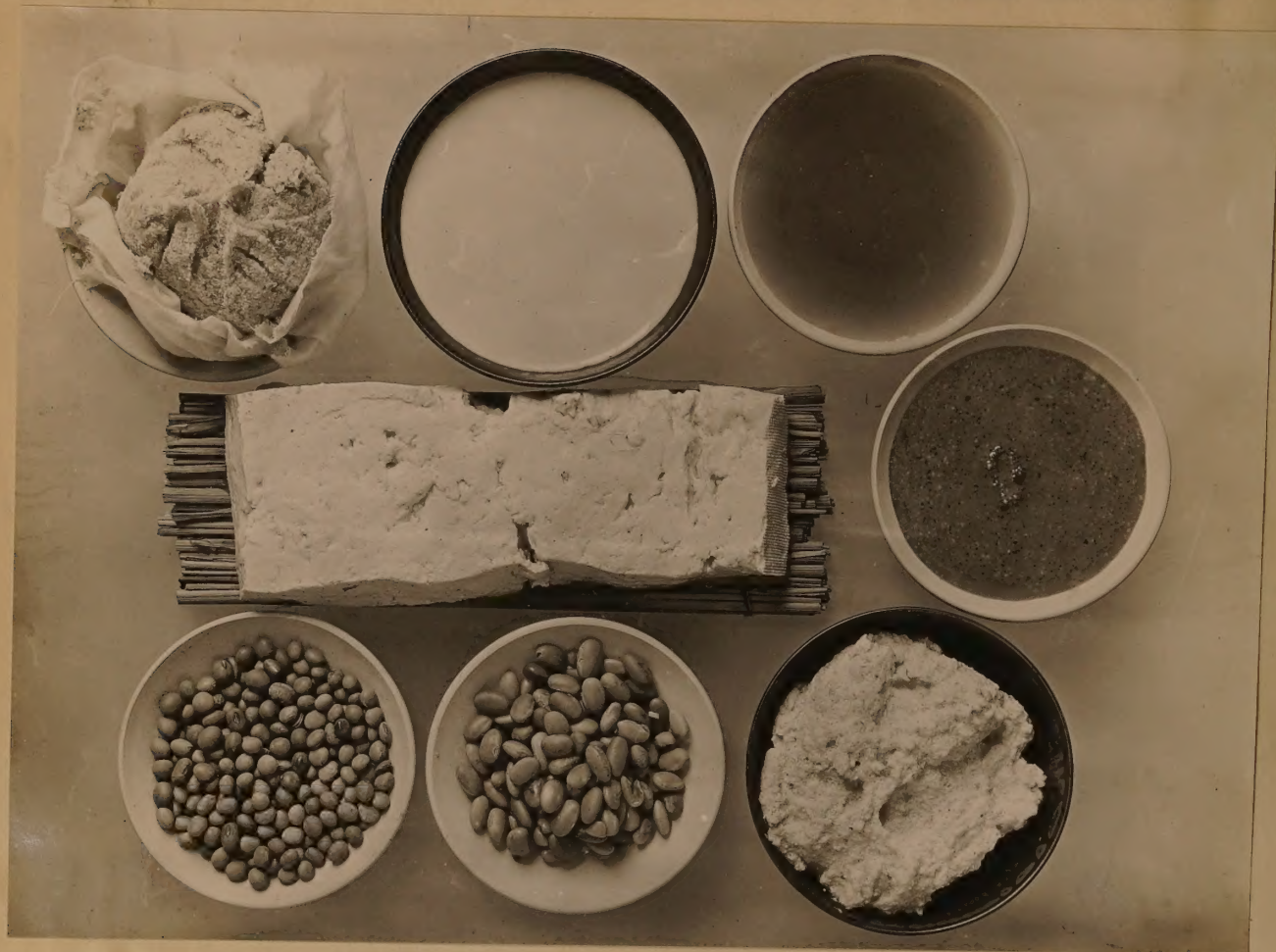
Thursday, February 13, 1930.

Morse and Suyetake spent the day searching for soybean products, and were successful in corraling something over 26 different things, made in part of wholly from soybeans.

Dorsett put in the day at the office handling official correspondence and making nearby still pictures of soybean products brought back yesterday by Morse and Suyetake.

We had fairly good success with the pictures as will be seen by those which follow.

Tomorrow we will again try our hand at still picture making.

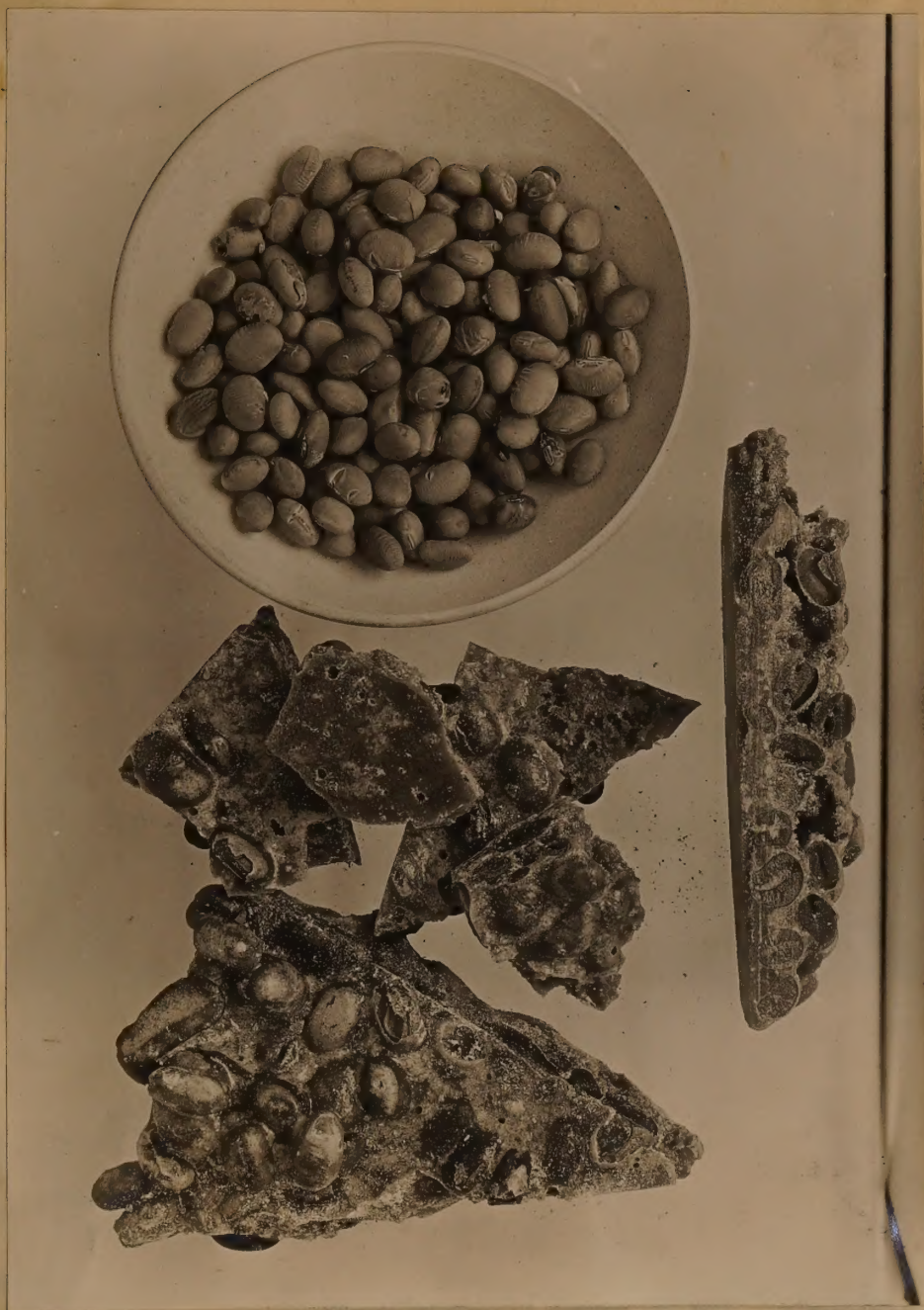


Negative #44902. Soja max. Soybean.

This picture shows the ingredients used in making bean curd and a fresh piece of bean curd.

Top row, from left to right: The by-product, which makes a good stock food; soybean milk; coagulator.

Middle row: piece of fresh bean curd; ground soybeans thinned for boiling. Bottom row: dry soybeans; soaked soybeans and ground soybeans.



Negative #44903. Soja max. Soybeans.

A nearby view of soybean candy in large triangular pieces. The soybeans used have been roasted. This was purchased in Tokyo, February 11, 1930. The Native name is "Mame heito". Made of roasted soybeans and sugar. D. & M. # 3810.



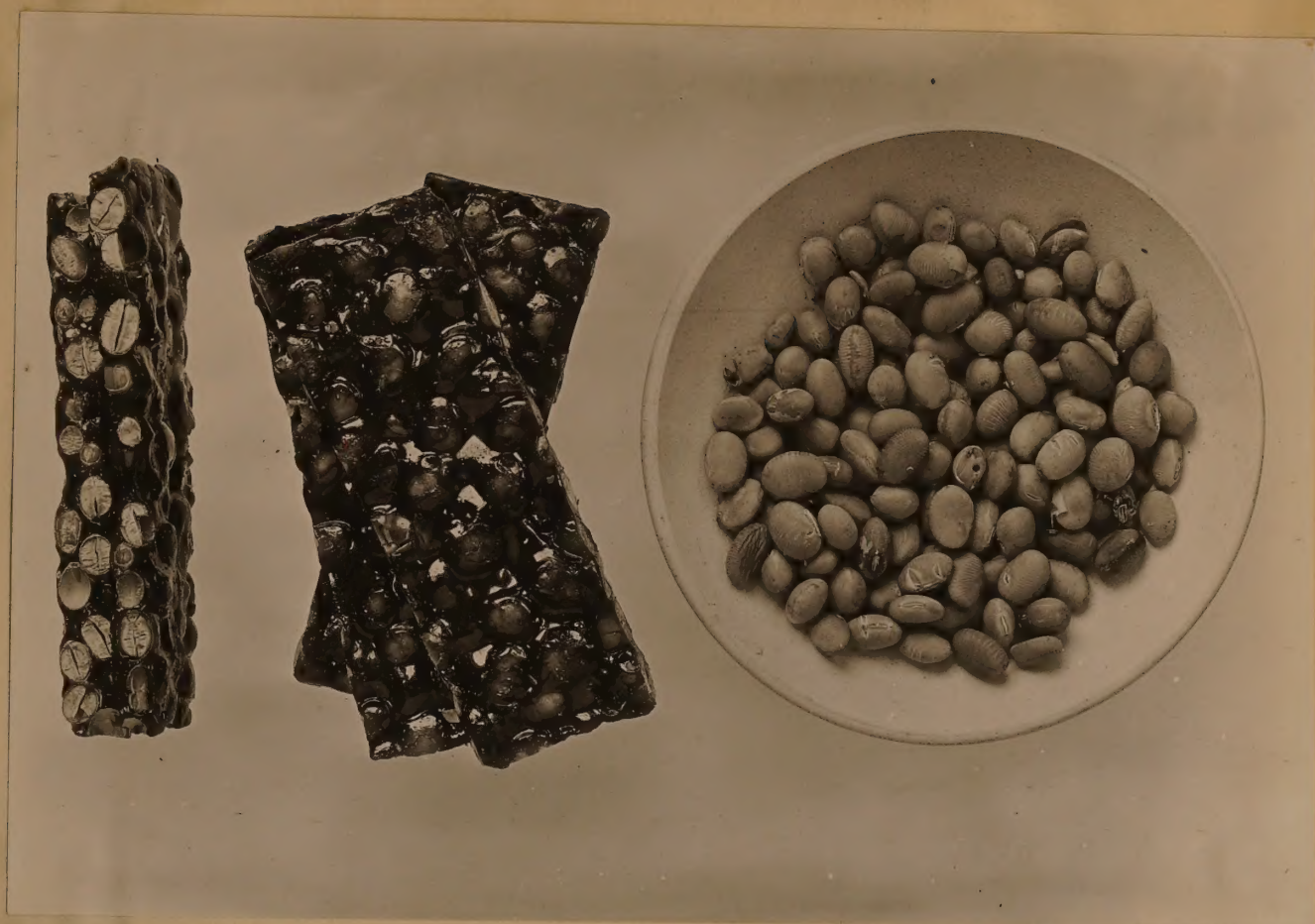
Negative #44904. Soja max. Soybeans.

Green soybean flour made from the "Sakoshin" variety of soybean. This variety is green in the northern section and is used especially for making this flour.

The flour is used in making soybean confections.

Native name "Kinnaki". Purchased at Kumagaya, Japan.

D. & M. # 3811.



Negative #44905. Soja max. Soybean.

Oblong pieces of soybean candy. The soybeans have been roasted before using. Made after the manner of peanut candy. Purchased at Kumagaya, Japan, Feb. 11, 1930.

D. & M. #3812.



Negative #44906. Soja max. Soybeans.

Small wafers, curled, with pieces of roasted and chopped soybeans and sesame seed mixed in. Purchased in Omiya, Japan, Feb. 11, 1930. The cakes measure over all, the long way $1\frac{1}{2}$ ". The soybean dish measures $3\frac{1}{2}$ " across. D. & M. # 3813.



Negative #44907. Soja max. Soybeans.

Small cakes, on the top of which is a white sugar frosting and small pieces of roasted soybeans.

Purchased in Akabane, Japan, a section of Tokyo, Feb. 11, 1930. Native name is "Mame boro".

D. & M. # 3814.



Negative #44908. Soja max. Soybeans.

Large pieces of twisted coarse rice and sugar cakes with roasted black soybeans scattered in them. Purchased in Akabani, near Tokyo, Japan, Feb. 11, 1930. Local name "Nejiokoshi". D. & M. # 3815.



Negative #44909. Soja max. Soybeans.

Mixed sugared beans (seven kinds), of which some are soybeans. Purchased in Akabani, a section of Tokyo, Feb. 11, 1930. Local name is "Shichi-fuku name".

D. & M. # 3816.



Negative #44910. Soja max. Soybeans.

Round pieces of curled, roasted soybean flour paste separated by rice paste, also oblong pieces twisted.

Also soybeans and soybean flour. Purchased in Omiya, Japan, native name is "shigatani". See picture #44911 for a different arrangement. D. & M. # 3817-18.



Negative #44911. Soja max. Soybeans.

This picture is the same as #44910 except in the matter of arrangement.

D. & M. # 3817-18.



Negative #44911½. Soja max. Soybeans.

Roasted tea, soybeans and rice, purchased in Tokyo,
February 10, 1930. Native name "Miro hoji cho".

D. & M. # 3819.

Friday, February 14, 1930.

Well, this has been a gala day! We made notes and photographs of the twenty-two numbers of soybean products that were collected yesterday.

We received a package of scions of persimmons and pears from the Tokyo-fu Agricultural Experiment Station at Tachikawa, Tokyo-fu, Japan. We will get what we can of these packed tomorrow.

After photographing the soybean products we packed the ones we thought would carry to Washington. A little later they will go forward in the diplomatic pouch.

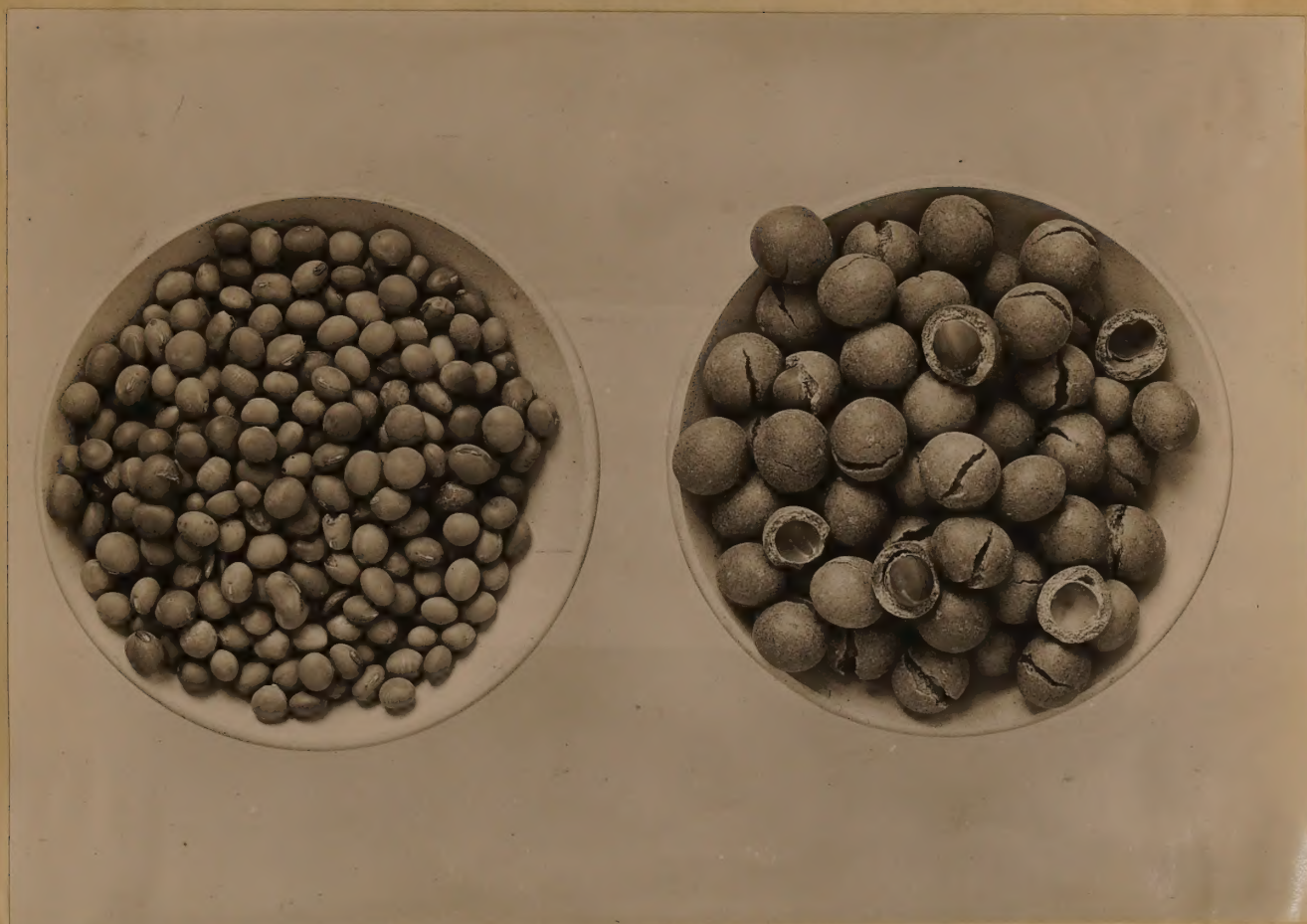
We had pretty good luck with our pictures today and prints of them will follow.



Negative #44912. Soja max. Soybeans.

Mixture of colored sugared soybeans (roasted) and rice flour balls. They are white, green and brown. Purchased in Tokyo, Japan, February 13, 1930. They sell at 18 sen per pound.

D. & H. # 3839.



Negative # 44913. Soja max. Soybeans.

Roasted soybeans incased in small balls of rice dough and baked. They are a grayish-white in color. Purchased in Tokyo, Japan, Feb. 13, 1930.

The native name is "Karin mame". Sell at .40 sen per pound. D. & M. # 3837.



Negative #44914. Soja max. Soybeans.

Pink and white sugared balls of baked rice dough with roasted soybeans inside.

Native name is "Kozakura mame". Purchased in Tokyo, Japan, February 13, 1930. They sell at 18 sen per pound.

D. & M. # 3826.



Negative #44915. Soja max. Soybeans.

Paper bags of sugared puffed rice, sugared puffed rice balls, sugared roasted soybeans (black and greenish yellow varieties). Purchased at Tokyo, Japan, Feb. 13, 1930.

Large sack with doll pictures given D. & M. # 3841.

Smaller sack with flowers given D. & M. # 3821.

This mixture of confections (both sacks) is used by little Japanese girls on "O-Hina Matsuri", The Girls' Festival, March 3. Native name "Hina arare". Small sack .15 sen, large sack .30 sen.



Negative #44916. Soja max. Soybeans.

Roasted soybeans inclosed in thin layer of rice dough
and baked. The balls are covered with ground seaweed and sugar.
Color grayish-black. Purchased in Tokyo, Japan, February
13, 1930. They sell at 20 sen a pound.

D. & M. # 3840.



Negative #44917. Soja max. Soybeans.

Roasted soybeans incased in slightly salted rice dough and baked. Color brownish-white. Purchased in Tokyo, Japan, February 13, 1930. Native name "Iso-arare".

They sell at 20 sen a pound. D. & M. # 3829.

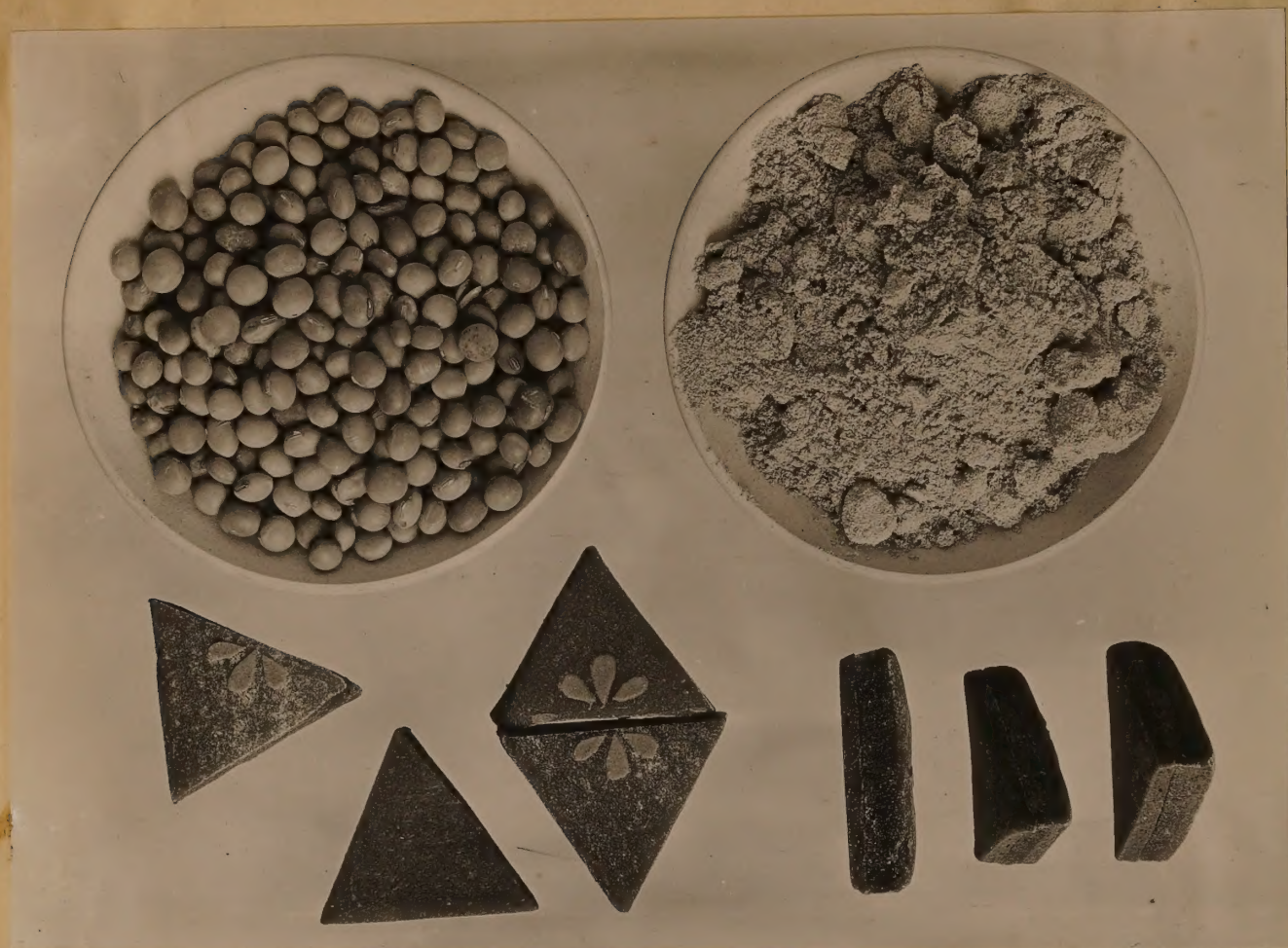


Negative #44918. Soja max. Soybean products.

A general view of the soybean products collected in
one day in suburbs of Tokyo, Japan, February 13, 1930.



Negative #44919. Soja max. Soybeans.
 Small blocks of red adzuki bean sweet paste between thin
 layers of sweetened roasted soybean flour paste.
 Purchased in Tokyo, Japan, February 13, 1930. Native
 name is "Ita name". D. & M. #'s 3824 and 3825 are the
 same but with different sugar designs on them. They
 sell at one sen each.



Negative #44920. Soja max. Soybeans. 210345
 Triangular pieces of red adzuki bean sweet paste
 between two layers of sweetened roasted soybean flour.
 Purchased at Tokyo, Japan, February 13, 1930. Native
 name is "Wakamatsu". They sell at 60 sen a pound.
 D. & M. # 3831.



Negative #44921. Soja max. Soybean product.

Small cylindrical pieces of rice dough covered with sesame seed. Within the rice dough is sweetened roasted soybean flour.

The native name is "Tomoshirama". Purchased in Tokyo, Japan, February 13, 1930. They sell at 80 sen a pound.

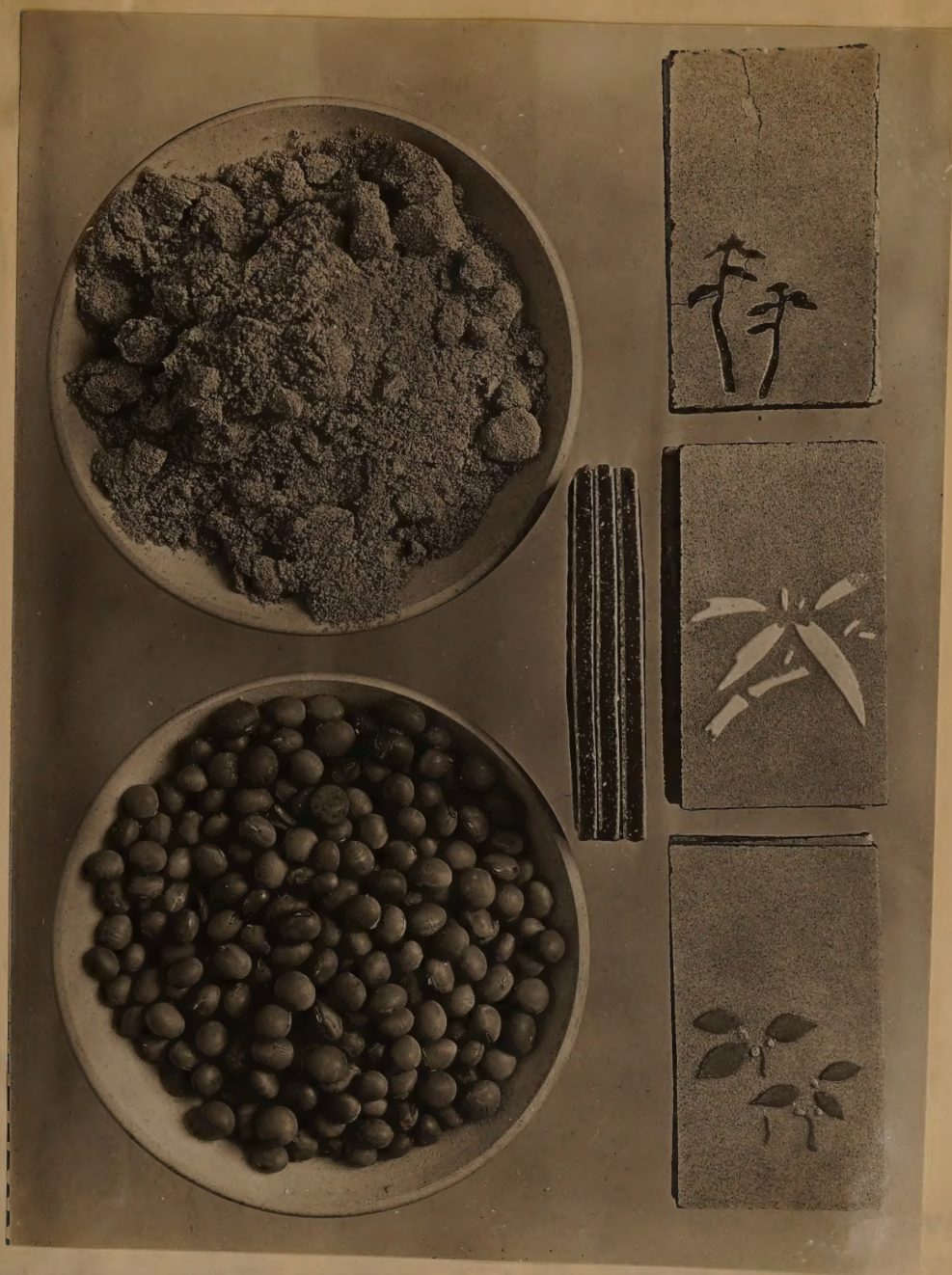
D. & M. # 3832.



Negative #44922. Soja max. Soybean product.

Small balls of sweetened roasted soybean flour paste pierced with small sticks. The balls are brown, tan and green. Purchased in Tokyo, Japan, February 13, 1930. Sell at one sen each.

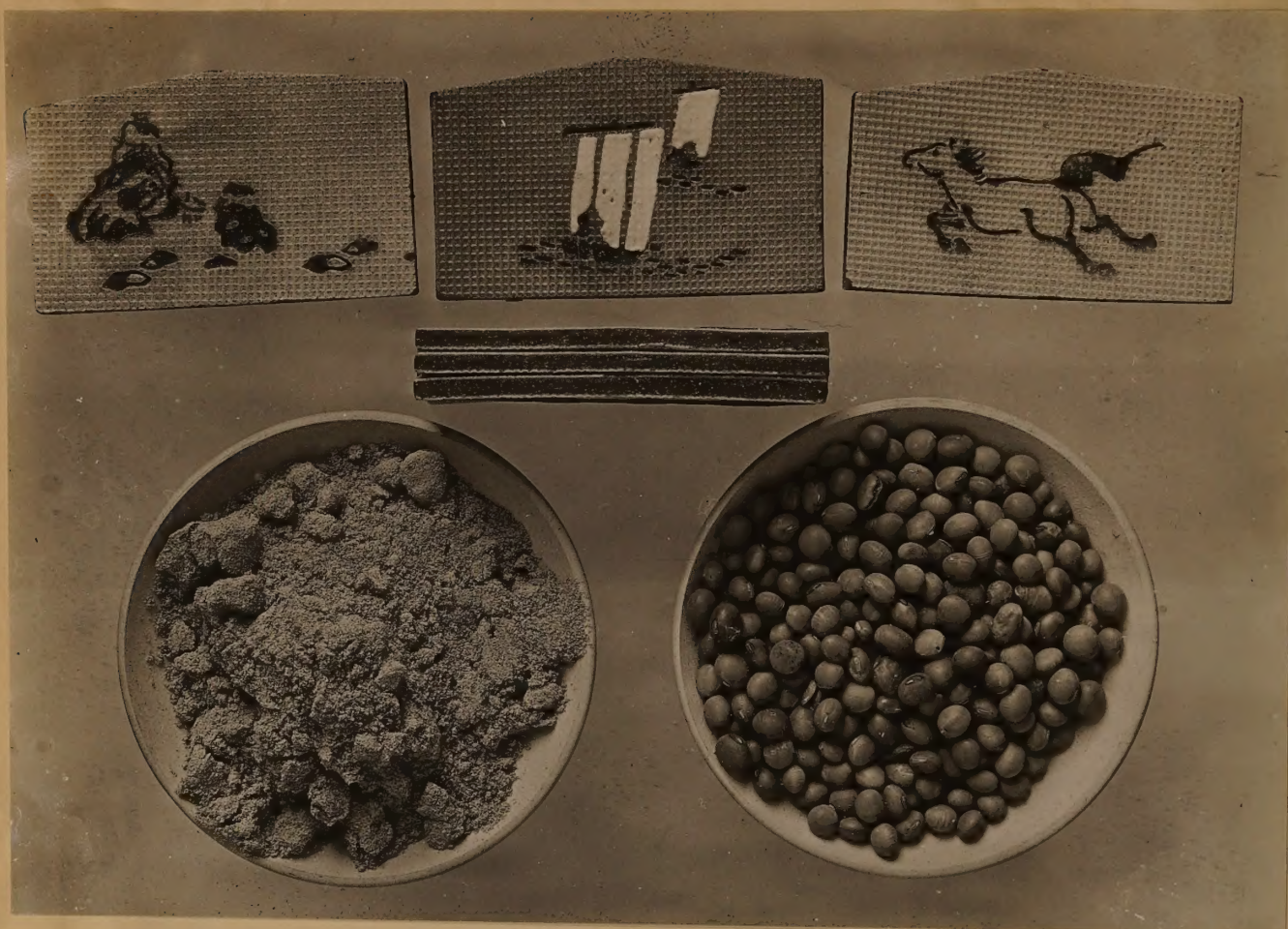
D. & M. # 3847.



Negative #44923. Soja max. Soybean product.

Soybean wafers. Sweet roasted soybean flour paste between thin layers of baked rice dough. Different designs burned on one side. Purchased at Tokyo, Japan, February 13, 1930. Sell at 70 sen a pound.

D. & M. # 3846.



Negative #44924. Soja max. Soybean products.

Soybean wafers. Sweet roasted soybean flour paste between thin layers of baked rice dough. Different designs burned on one side. Purchased in Tokyo, Japan, February 13, 1930. Sell at 70 sen a pound. D. & H. # 3833 is "Shikishi suwama" or Horse scene; 3844, Shikishi suwama, Shin scene; 3845, Shikishi suwama, Rock and water scene.



Negative #44925. Soja max. Soybean product.

Glass jars of Miso. Purchased at Tokyo, Japan, February 13, 1930. Native name is "Rikyū miso". They sell at 50 sen a jar.

D. & M. # 3827.



Negative #44926. Soja max. Soybean product.

Cans of powdered seaweed which is used on roasted soybeans.

Native name "Ajitsuke Aonori", or green seaweed.

Purchased at Tokyo, Japan, February 13, 1930.

Sell at 30 sen a can.

D. & M. # 3835.

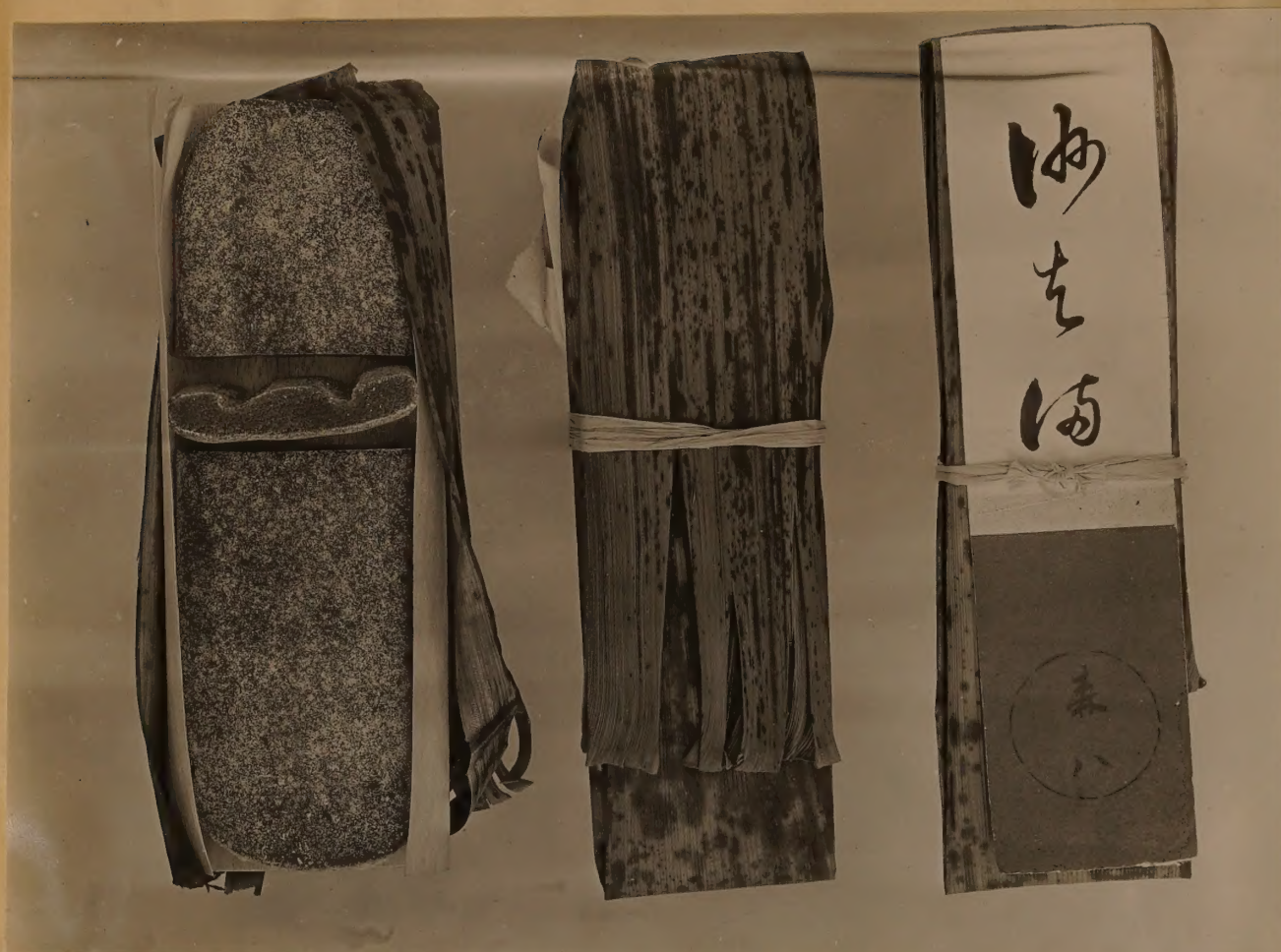


Negative #44927. Soja max. Soybean product.

Small jars of miso, the native name of which is "Kinzanji Miso".

This was purchased at Tokyo, Japan, February 13, 1930. These glass jars sell for 30 sen each.

D. & M. # 3828.



Negative #44928. Soja max. Soybean product.

Three bamboo sheath packages, each containing a slab of sweet roasted soybean flour paste.

The native name of this is "Suwama". These packages sell for 15 sen each. Purchased in Tokyo, Japan, February 13, 1930.

D. & M. # 3830.



Negative #44929. Soja max. Soybean product.

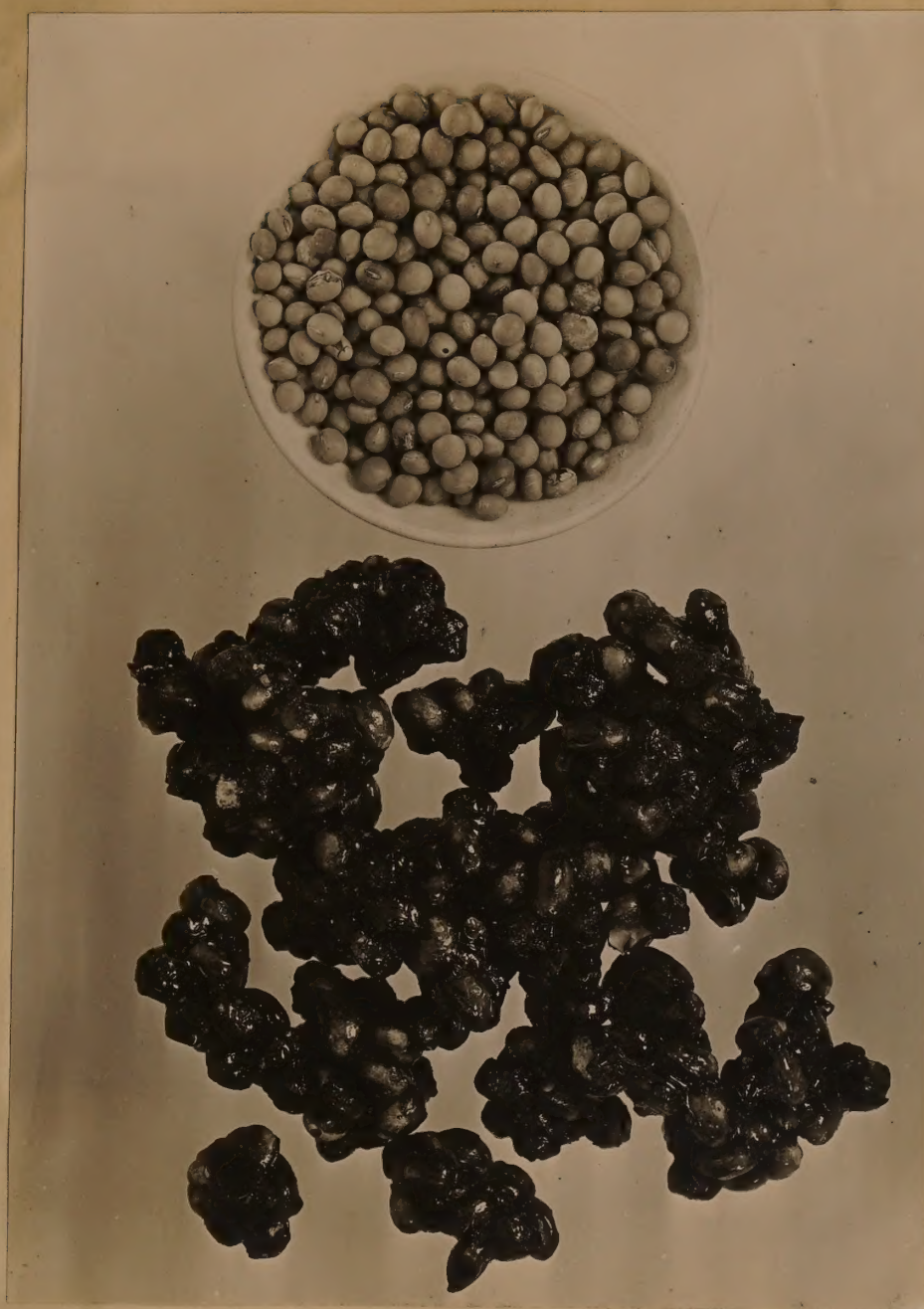
Wheat flour cakes or cookies with finely chopped peanuts and roasted soybeans with white sugar frosting spread over the top of each cake.

Purchased in Tokyo, Japan, February 13, 1930.

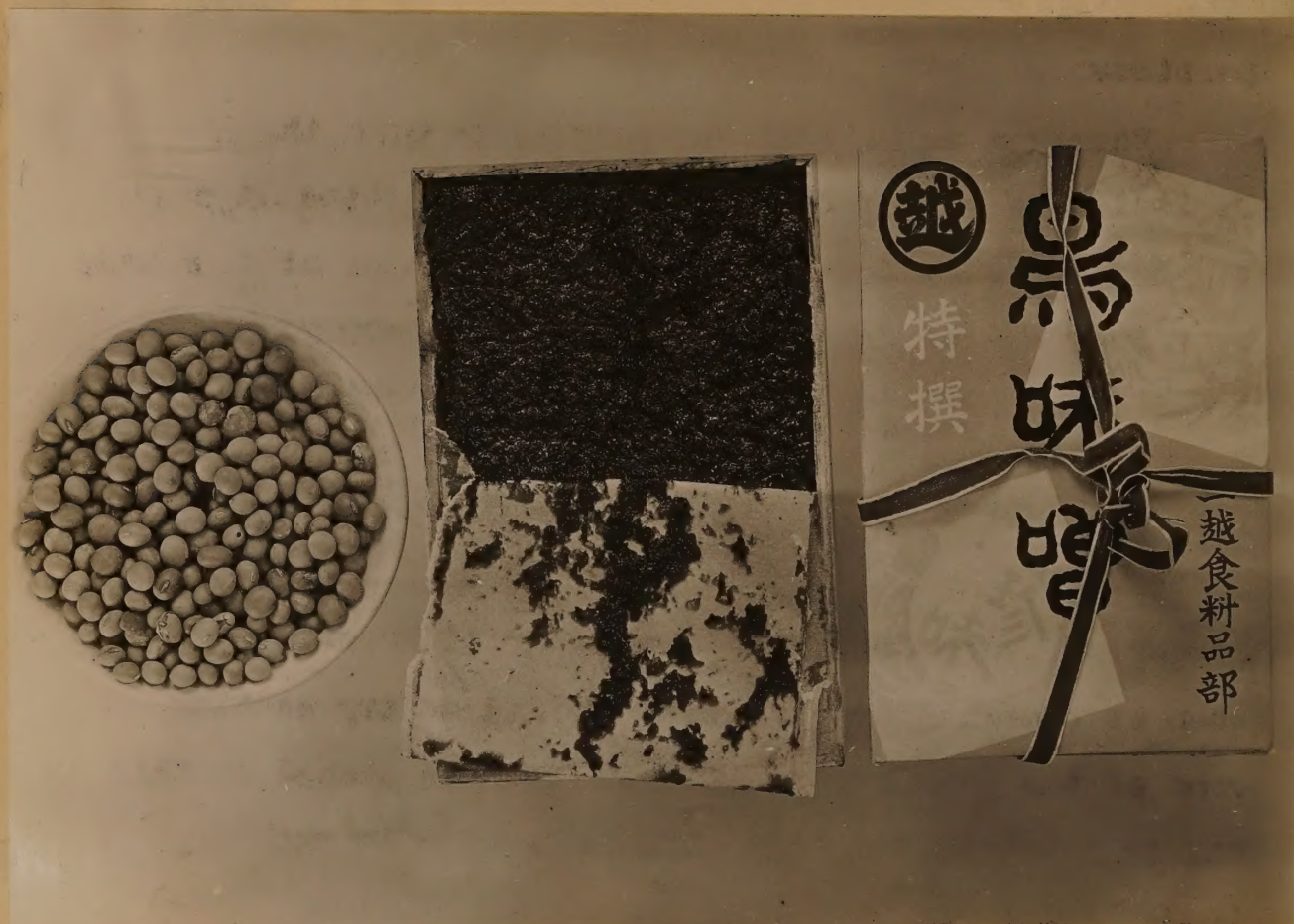
Native name is "Mame koshi". They sell at 15 sen a pound. D. & M. # 3809.



Negative #44930. Soja max. Soybean product.
 Wheat flour cookies in which are coarsely ground
 roasted soybeans. The native name of this product
 is "Kawara senbel". These were purchased in Tokyo,
 Japan, February 13, 1930. They sell at 18 sen a pound.
 D. & M. # 3834.



Negative #44931. Soja max. Soybean product.
Clusters of candied roasted soybeans and small squares
of baken rice dough. This product was purchased in
Tokyo, Japan, February 13, 1930. The native name is
"sakura okoshi". Sell at 18 sen a pound.
D. & M. # 3807.



Negative #44932. Soja max. Soybean product.
 Small wooded box of Miso which was purchased in Tokyo,
 Japan, February 13, 1930. The native name is "Tori miso".
 It cost 35 sen per box.
 D. & M. # 3836.

Saturday, February 15, 1930.

Worked today in jacketing the twenty-two nearby pictures we made yesterday.

We also put up soybeans and scions of pears and persimmons.

Tomorrow we will likely work on packing the two varieties of strawberries, the three varieties of pears; the one variety of plum and the 49 varieties of flowering cherries, all of which were received yesterday from the Tokyo-fu Agricultural Experiment Station, Tachikawa, Tokyo-fu, Japan.

The tree scions all came to us packed in pieces of daikons, and present a unique and interesting appearance. They looked so strikingly interesting when we unpacked them that we decided to try sending some of the scions through to Washington packed in this way just to see how they will carry, and in what condition the material will arrive in at its destination.

THE JOURNAL OF THE

AMERICAN MEDICAL ASSOCIATION

PUBLISHED WEEKLY

CHICAGO, ILL., U.S.A.

VOLUME 11

NUMBER 1

JANUARY 1, 1918

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Published by the American Medical Association, 535 North Dearborn Street, Chicago, Ill.

February 16, 1930, Sunday.

Today we got packed in boxes ready to sew up for delivery tomorrow to the post office, the following:

3 varieties of pears.

1 variety of *Prunus* nana.

5 varieties of non-astringent persimmons.

5 varieties of astringent persimmons.

49 varieties of flowering cherries.

The scions in each case were equally divided, or as nearly so as could be done. One half was packed by the wet burlap method and the other half with sphagnum moss. We also put up one box in which the scions were stuck into pieces of daikon. This we wrapped into a cone with paraffine paper and filled it in about the scions with slightly moist sphagnum moss.

The scions noted above all came to us on the 14th packed in pieces of daikon. They were sent to us from the Tokyo-fu Agricultural Experiment Station, Tachikawa, Tokyo-fu, Japan.

They carried well to us packed in this way with no other packing in the box other than the daikon into which the scions were stuck.

As an experiment we are sending one box home packed in this way. The daikon appears to persist under almost any conditions. It hangs in trees and on fences and other places about the farm house and dried into a string, as it were, without rotting. It might prove a good packing material for tree scions.

See the following picture which is a nearby view of the collection of scions noted above and shows something

of their appearance when unpacked yesterday evening.



Negative #44933. *Prunus* sp., *Pyrus* sp., *Diospyros* sp.

A nearby view of a collection of scions of three varieties of Japanese pears; 1 variety of *Prunus nume*; 5 varieties of astringent persimmons; 5 varieties of non-astringent persimmons; and 49 varieties of flowering cherries, stuck in daikons and reading from left to right.

This collection came to us packed in this way without any additional packing, from the Tokyo-fu Agri. Exp. Sta., at Tachikawa, Tokyo-fu, Japan. They were received Feb.

14th, 1930.

Monday, February 17, 1930.

Put in the day getting the 16 parcel post packages #138 to 153 sewed up, addressed and over to the branch post office so that they will go forward on a Japanese steamer sailing tomorrow from Yokohama for Seattle.

We understand that these parcels should reach Washington in about 18 days from tomorrow.

This is the largest single shipment of parcel post packages we have made. The contents of the packages was almost wholly plants and plant propagating material. A few soybean products was sent to fill in space for which there was not sufficient plant propagating material.

We included in the shipment a trial package of scions with their base stuck into fresh dalkons and slightly moist sphagnum moss about the exposed portion of the scions.

London, February 11, 1890.

Dear Sir,

I have the honor to acknowledge the receipt of your letter of the 10th inst.

in relation to the proposed extension of the term of the lease of the

premises situated at No. 10, Broad Street, London, W.

and in reply to inform you that the same has been referred to the

proper authorities for their consideration.

I am, Sir, very respectfully,
Yours faithfully,

J. H. B. [Signature]

[Name of the Company or Institution]

[Address of the Company or Institution]

[City and Country]

[Additional information]

[Additional information]

[Additional information]

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[Additional information]

Tuesday, February 18, 1930.

It is one year ago today since we left Washington for Japan. It seems a long time to look back over and yet really seems a very short time. We have found the country and the Japanese people interesting. We have also found much of interest in connection with our special line of work, much more even than we expected, and therefore the time has passed all too quickly, and in a number of instances we have not been able to accomplish all that we had hoped for or would have liked to.

Morse and Suyetake searched for soybean products today, and were successful in again bringing in a collection of two dozen things slightly or entirely different from those previously secured.

Dorsett made nearby pictures of products previously secured but not photographed. Packed plant material for shipment, answered official correspondence and got his account for January ready to mail to Washington.

The pictures made today follow.



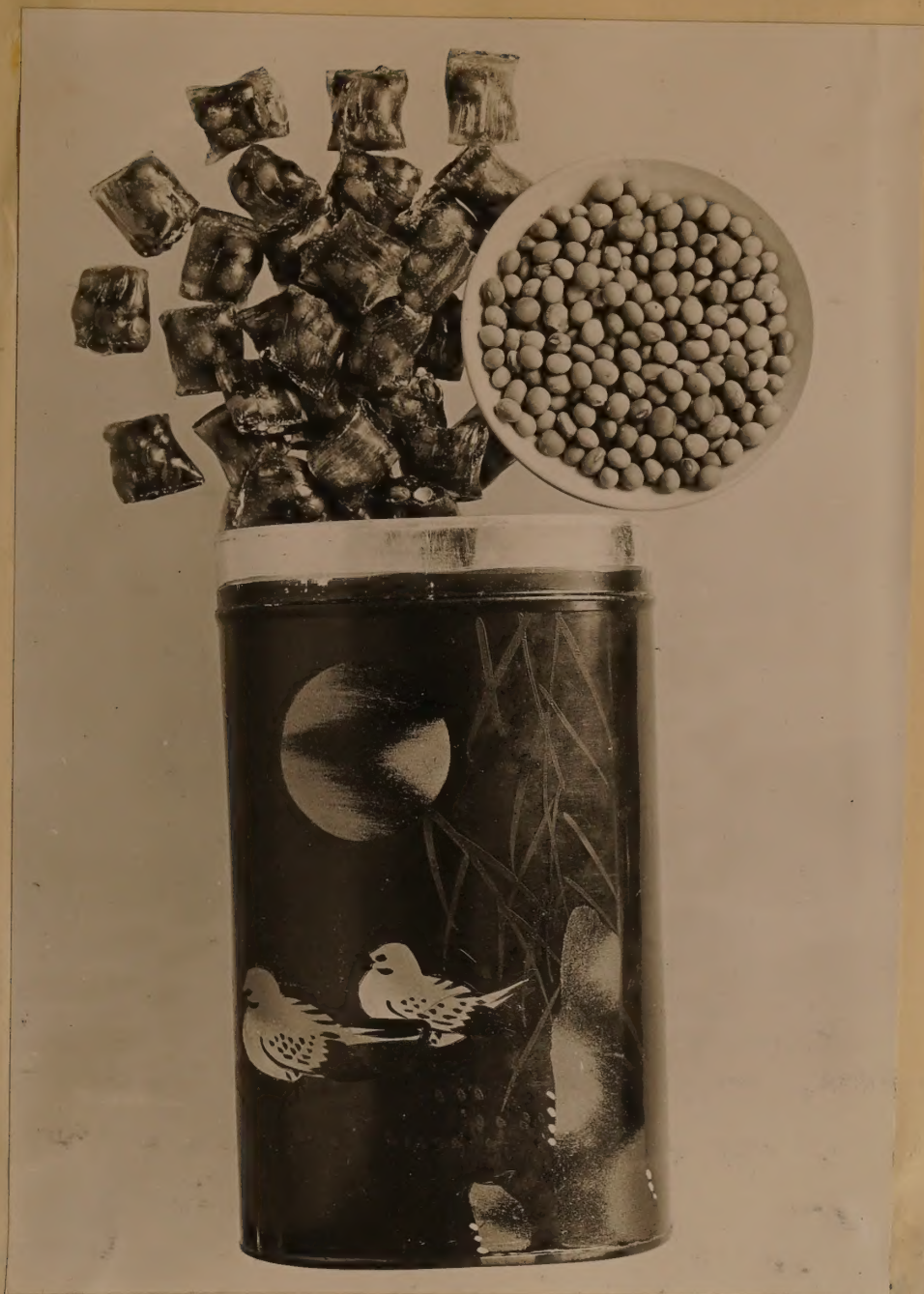
Negative #44934. Soja max. Soybean product #3823.

A nearby view of two small bamboo baskets, one as purchased from the store, the other on its side and a portion of its contents on the table. They contain a mixture of sugared puffed rice, sugared puffed rice balls, and sugared black, green and yellow soybeans.

This mixture of many colors is used by the Japanese girls for the "O-Hina Matsuri" of Dolls Festival held on March 3. This was purchased in Tokyo, Japan.

Native name is "Hina arare".

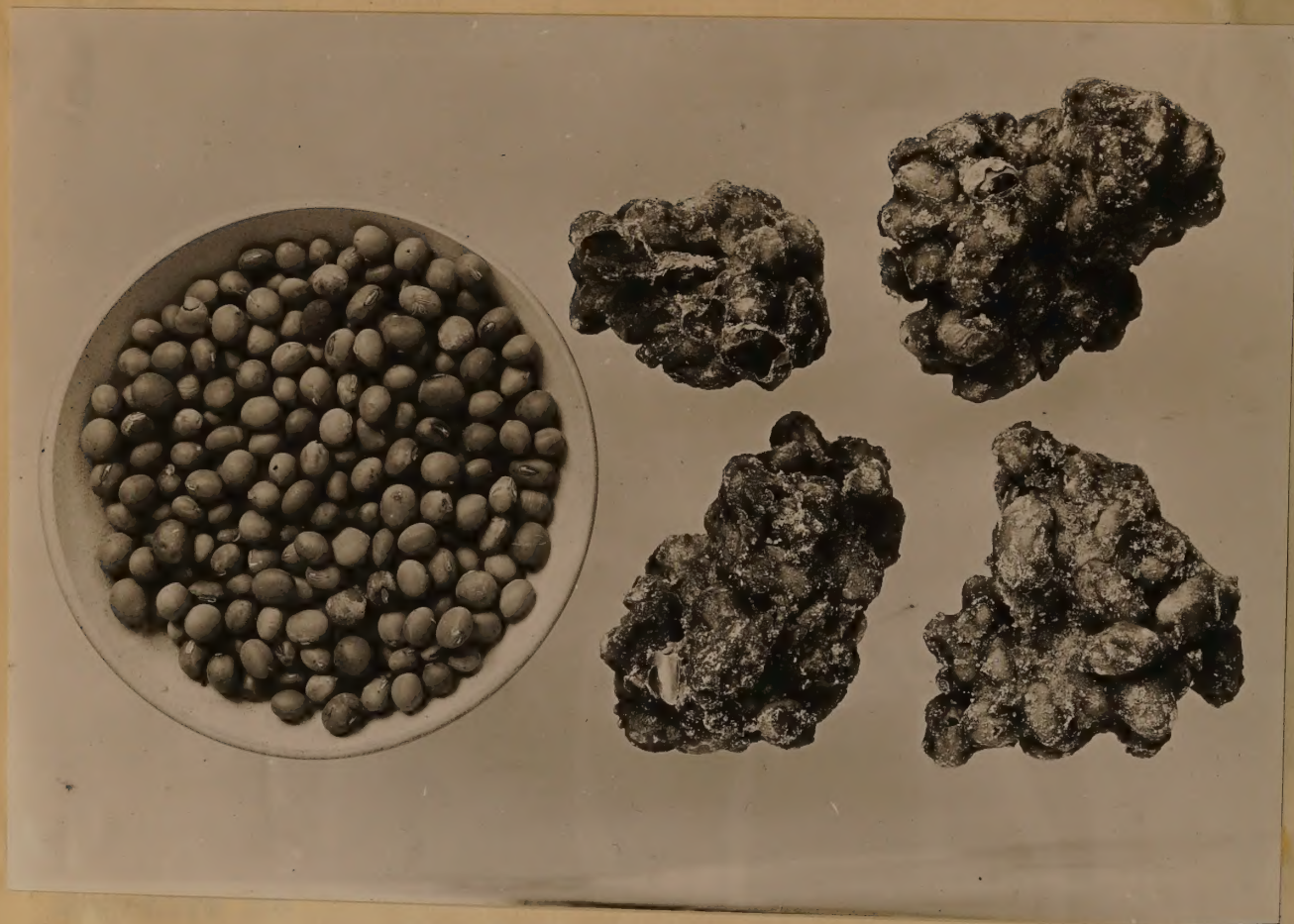
The basket measures $5\frac{1}{2}$ " across and the same in height not including the handle.



Negative #44935. Soja max. Soybean product #3842.

A nearby of a package, some of the candy, and a small dish of soybeans. The soybean dish measures $3\frac{1}{4}$ " across. Small squares of greenish candy with roasted green soybeans. Purchased in Tokyo, Japan, February 17, 1930.

Native name is "Amegashi".



Negative #44936. Soja max. Soybean product #3849.

A nearby view of good sized irregular pieces of candy in which roasted soybeans are imbedded.

Bought in Tokyo, Japan, Feb. 14, 1930.

Soybean dish measures 3 1/2" across.



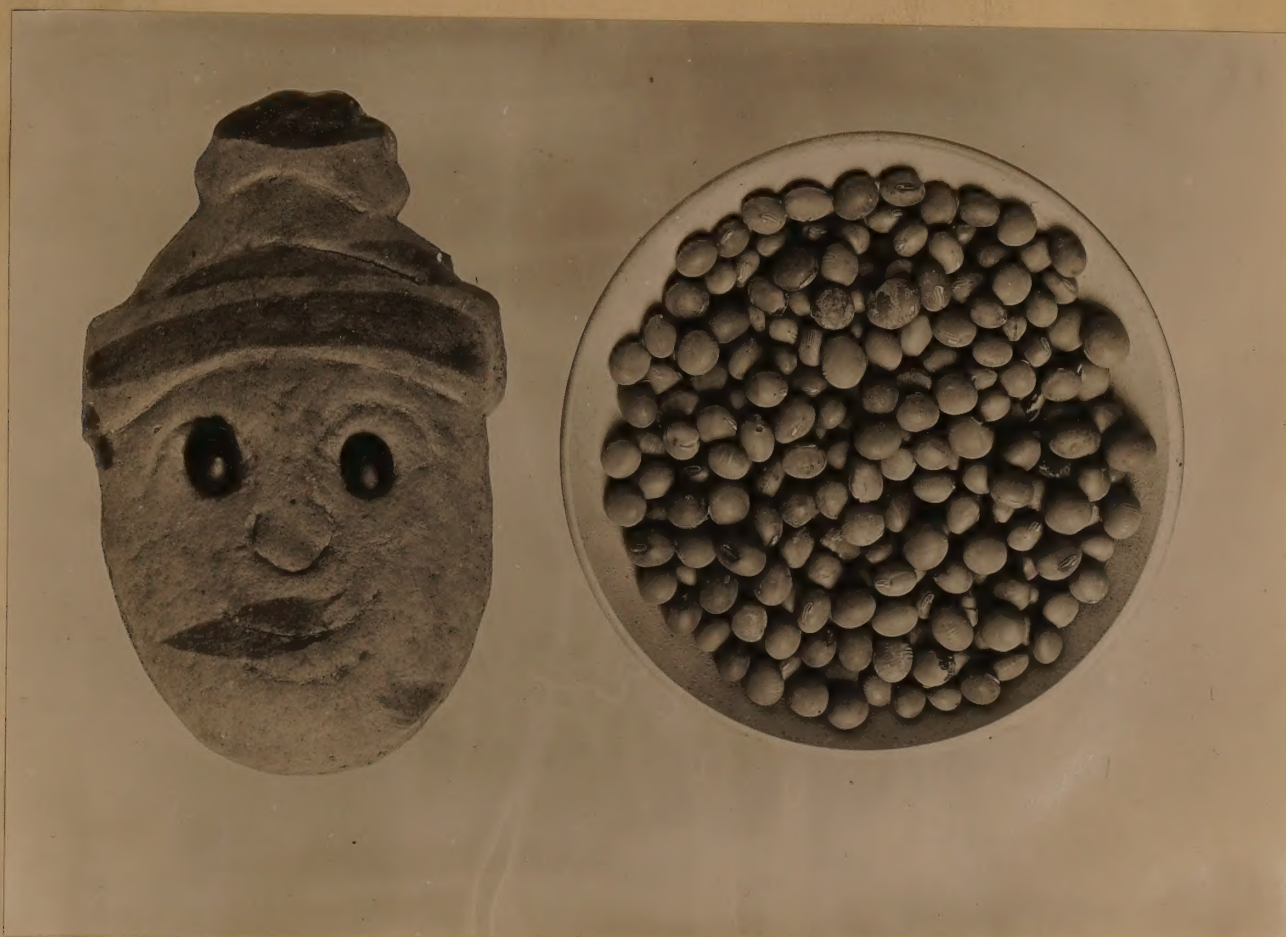
See P. 3740

Negative #44937. Soja max. Soybean product # 3768.
 Small triangular packages, one as purchased, the other
 unwrapped. They contain string Natto. The native name
 is "Hygienic Miyako Natto". There is at one side a
 small triangular paper containing dried mustard, this
 is inclosed with the Natto. Purchased in Tokyo, Feb.
 16, 1930. Soybean dish measures 3" across.

44937

Wednesday, February 19, 1930.

Worked at the office on official correspondence, made 24 nearby pictures of soybean products, put up products ready for packing to ship to Washington, and wrote up the 24 negative jackets for the pictures made today.



Negative #44938. Soja max. Soybean product # 3852.

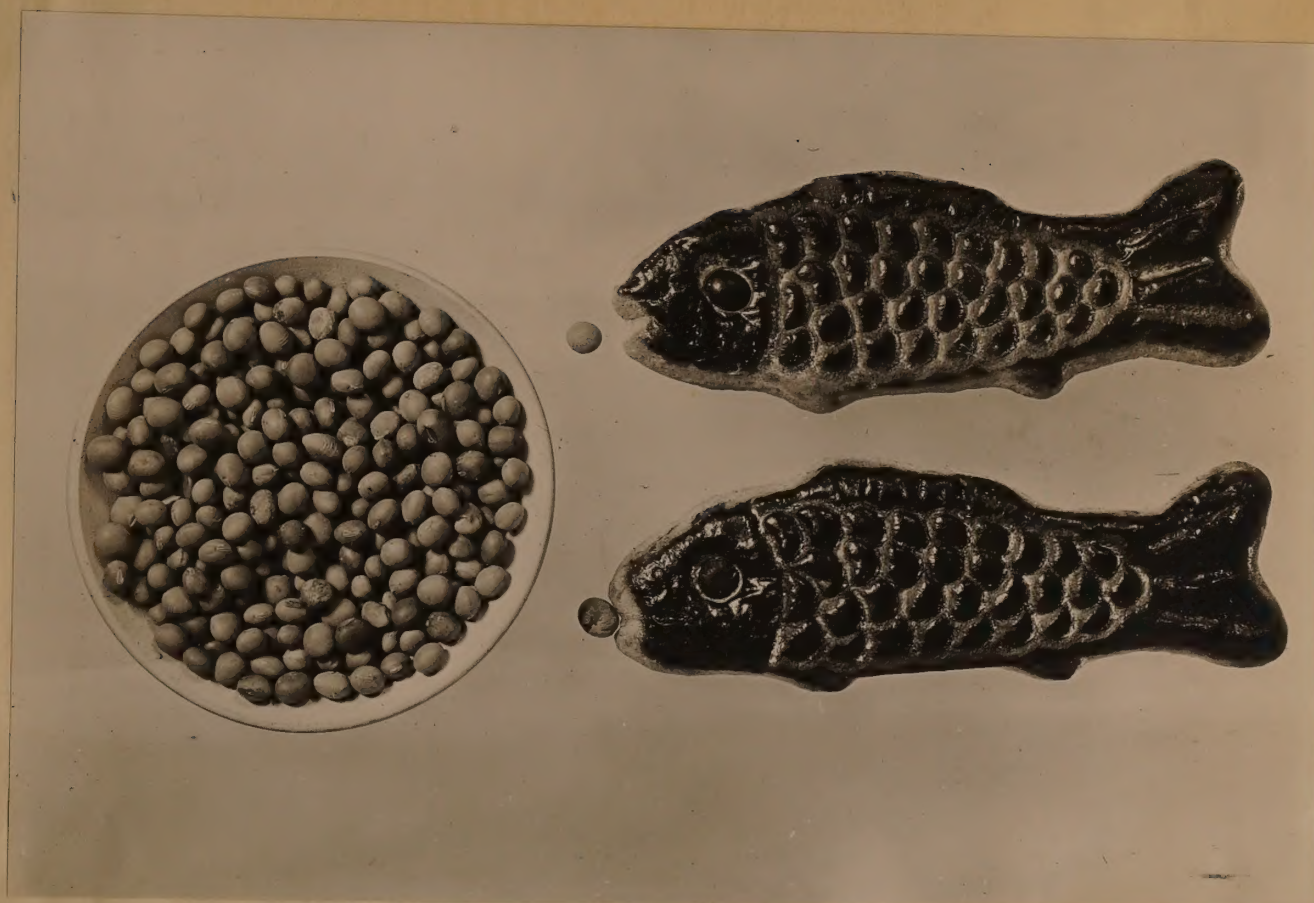
Wheat flour cakes in the form of a child's face with black soybeans for eyes. Purchased in a wholesale confectionary store in Tokyo, Japan, Feb. 18, 1930.

Native name "O-Menkoshi". Price (wholesale) 8 for 5 sen.

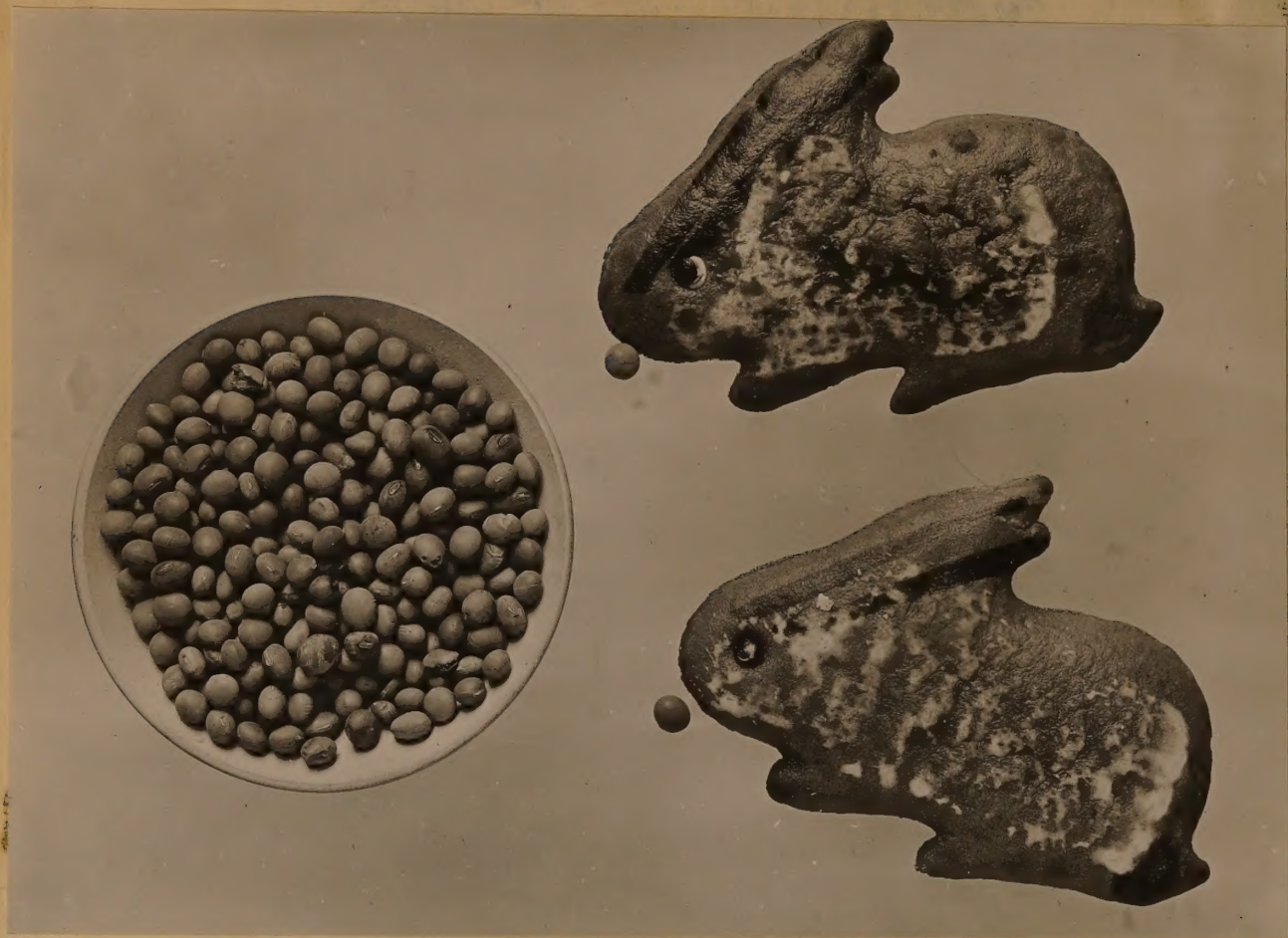
Actual measurement of face 4" long.



Negative #44939. Soja max. Soybean product # 3851.
 Tea mixture purchased in a store in Tokyo, Japan, Feb.
 18, 1930. The native name is "Jiyo hoji Cha". The
 tea mixture consists of legume ^(Cassia minoroides) leaves, pods and seed,
 roasted black soybeans, seaweed and roasted barley.
 Price 30 sen a package. The dish of soybeans measures
 3" across.



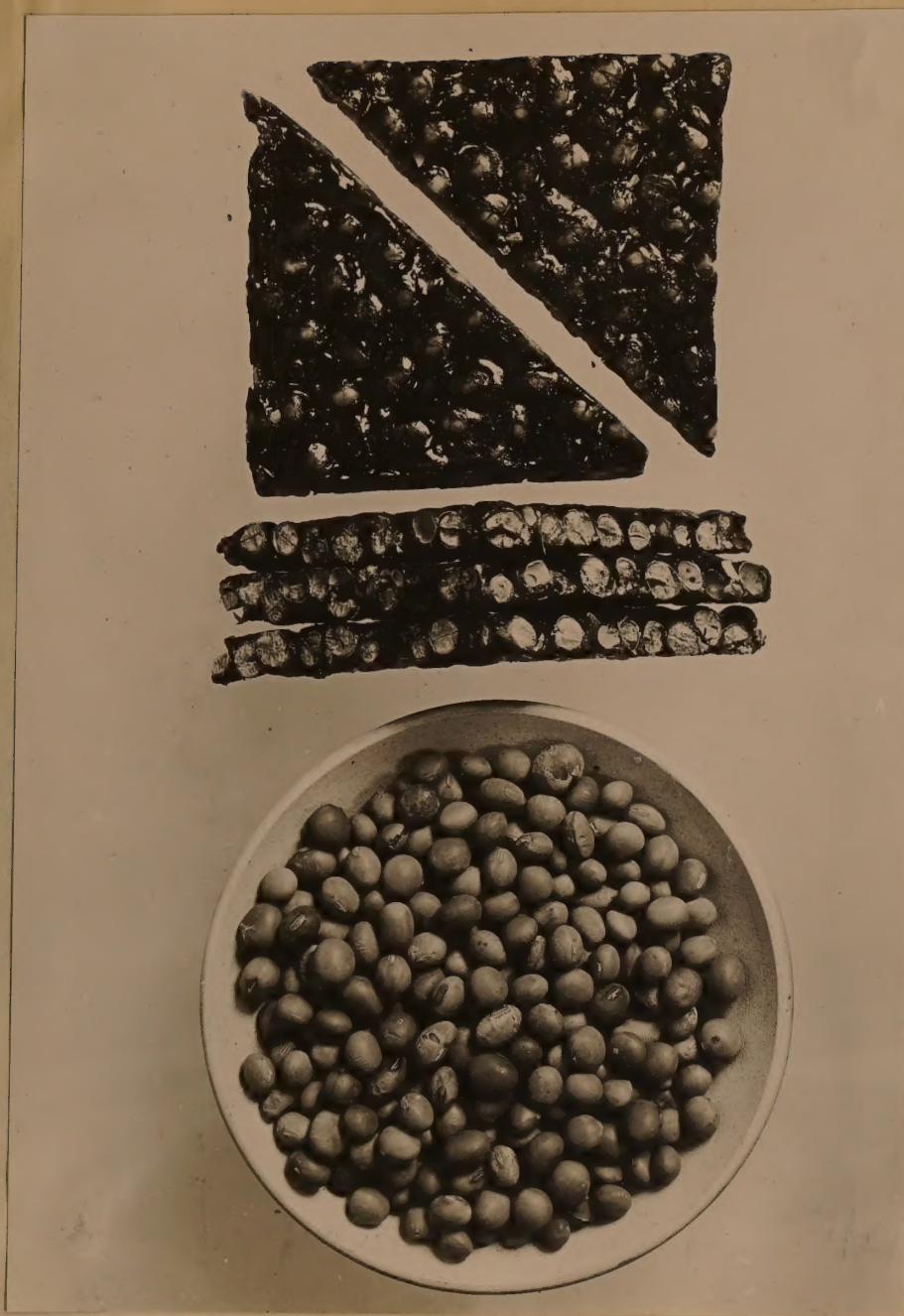
Negative #44940. Soja max. Soybeans. Product #3853. Wheat flour cakes in the form of fish with black soybeans used for eyes. Purchased in a wholesale confectionary store in Tokyo, Japan, Feb. 18, 1930. Native name is "Taikoshi". Wholesale price 8 for 5 sen. Dish of soybeans measures 3½" across.



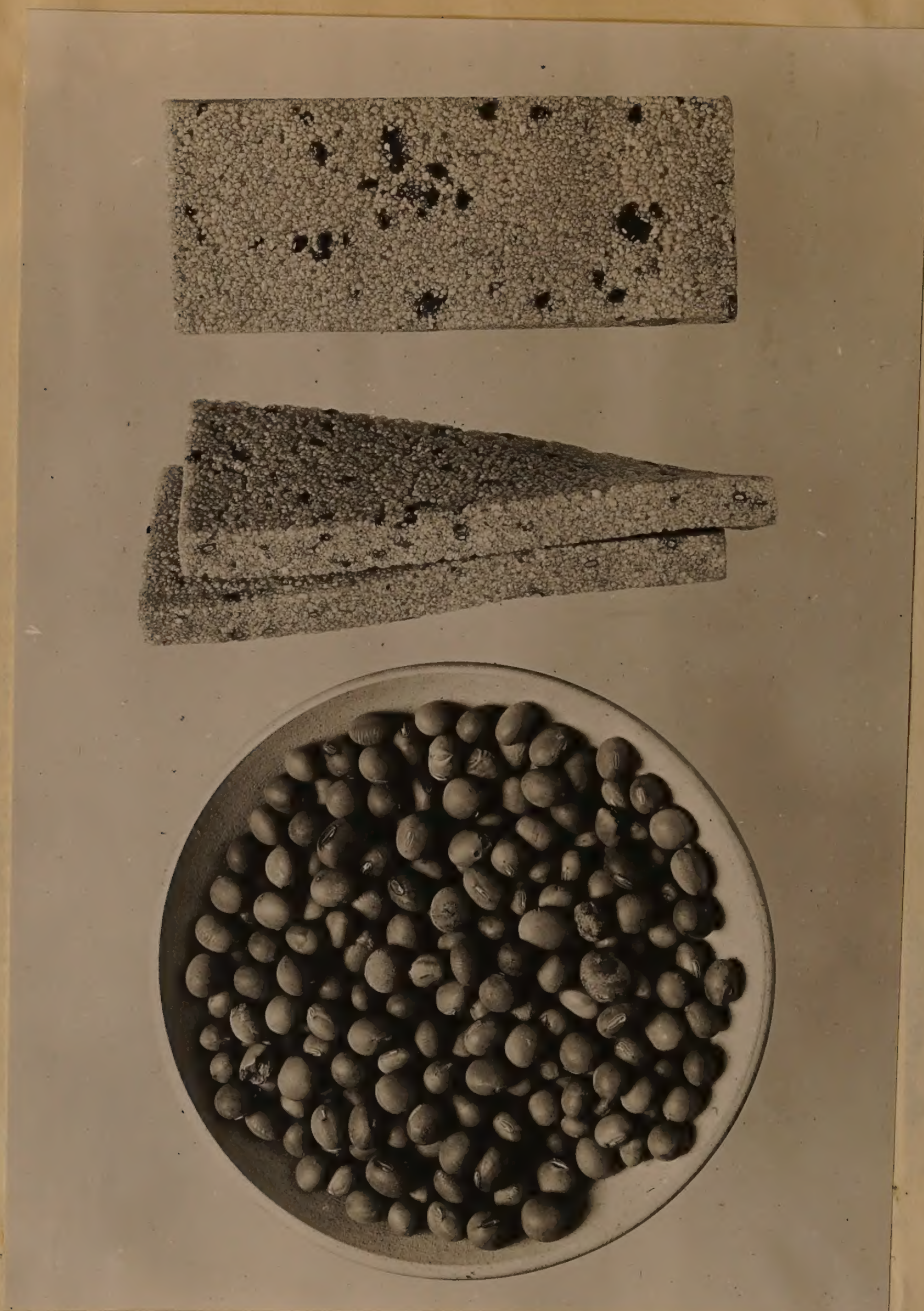
Negative #44941. Soja max. Soybean product #3854.

Wheat flour cakes in the forms of rabbits with black soybeans for eyes. Purchased in wholesale confectionary store in Tokyo, Japan, February 18, 1930. Native name is "Usagikoshi". Wholesale price is 8 for 5 sen.

The dish of soybeans measures 3 1/2" across.



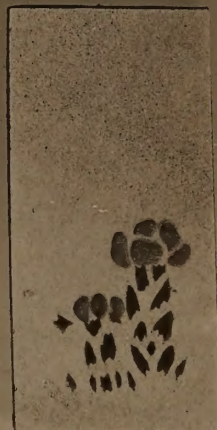
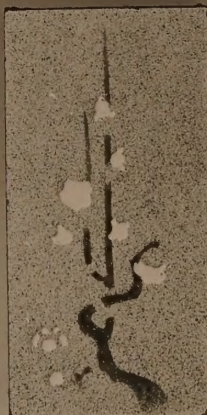
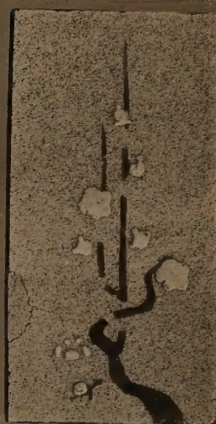
Negative #44942. Soja max. Soybean product # 3855.
 Triangular pieces of black sugar candy with roasted
 yellow soybeans. Purchased at wholesale bean confection-
 ary store in Tokyo, Japan, February 18, 1930.
 Native name "Kuro sankaku mame ita". Wholesale price
 17 for 10 sen. Dish of soybeans measures 3" across.



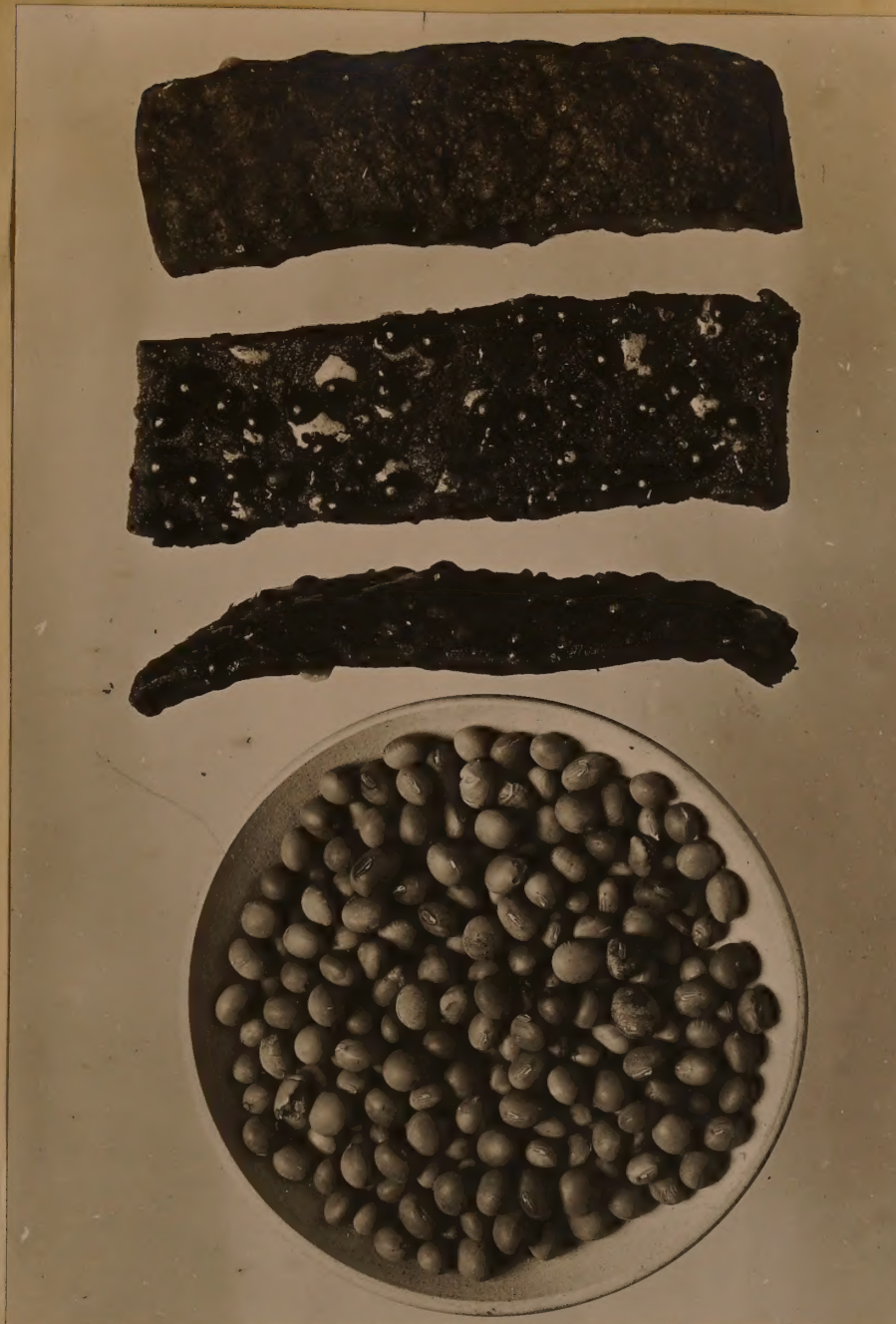
Negative #44943. Soja max. Soybean product #3856.
 Slightly twisted oblong pieces of sweetened rice paste
 with sesame seed and roasted green soybeans. Purchased
 in a wholesale confectionary store in Tokyo, Japan,
 February 18, 1930. Native name "Gomaneji". Wholesale
 price 17 for 10 sen. The dish of soybeans measures
 3 1/2" across.



also 44960
 Negative #44944. Soja max. Soybean product # 3857.
 Small cakes of sweetened rice flour and coarsely
 ground roasted soybeans in the form of the face of
 Ebisu. Purchased at a confectionary store in Tokyo,
 Japan, February 18, 1930. Price 15 for 15 sen.
 See picture #44960. The dish of soybeans measured
 3" across.



Negative #44945. Soja max. Soybean product # 3858.
Thin wafers (similar to Nabisco) with layers of sweetened
soybean flour, (roasted) between two layers of rice flour.
Purchased in a confectionary store in Tokyo, Japan,
February 18, 1930. Price 8 for 10 sen. Native name
"Suwama". The dish of soybeans measured 3" across.

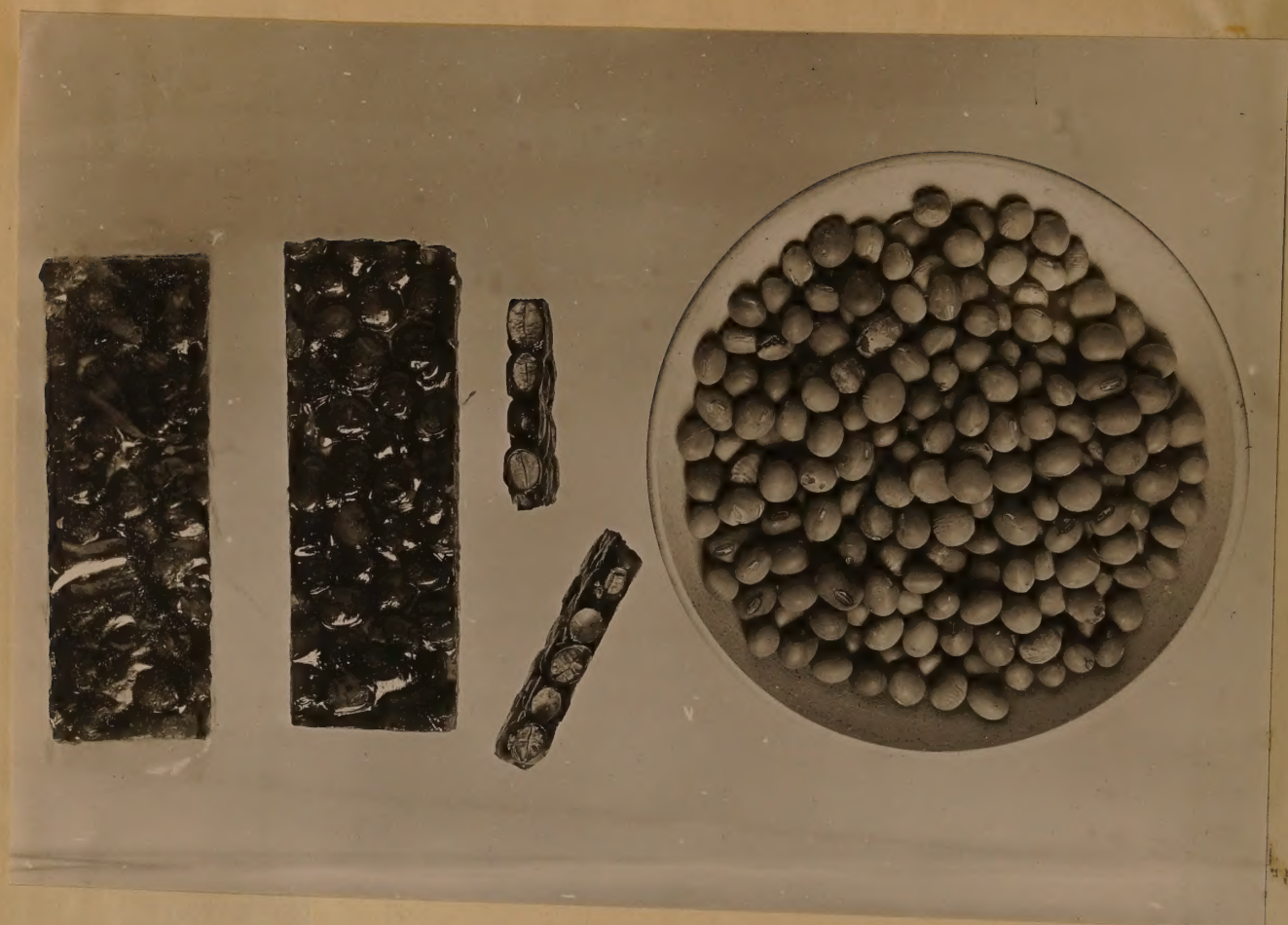


Negative #44946. Soja max. Soybean product # 3859.

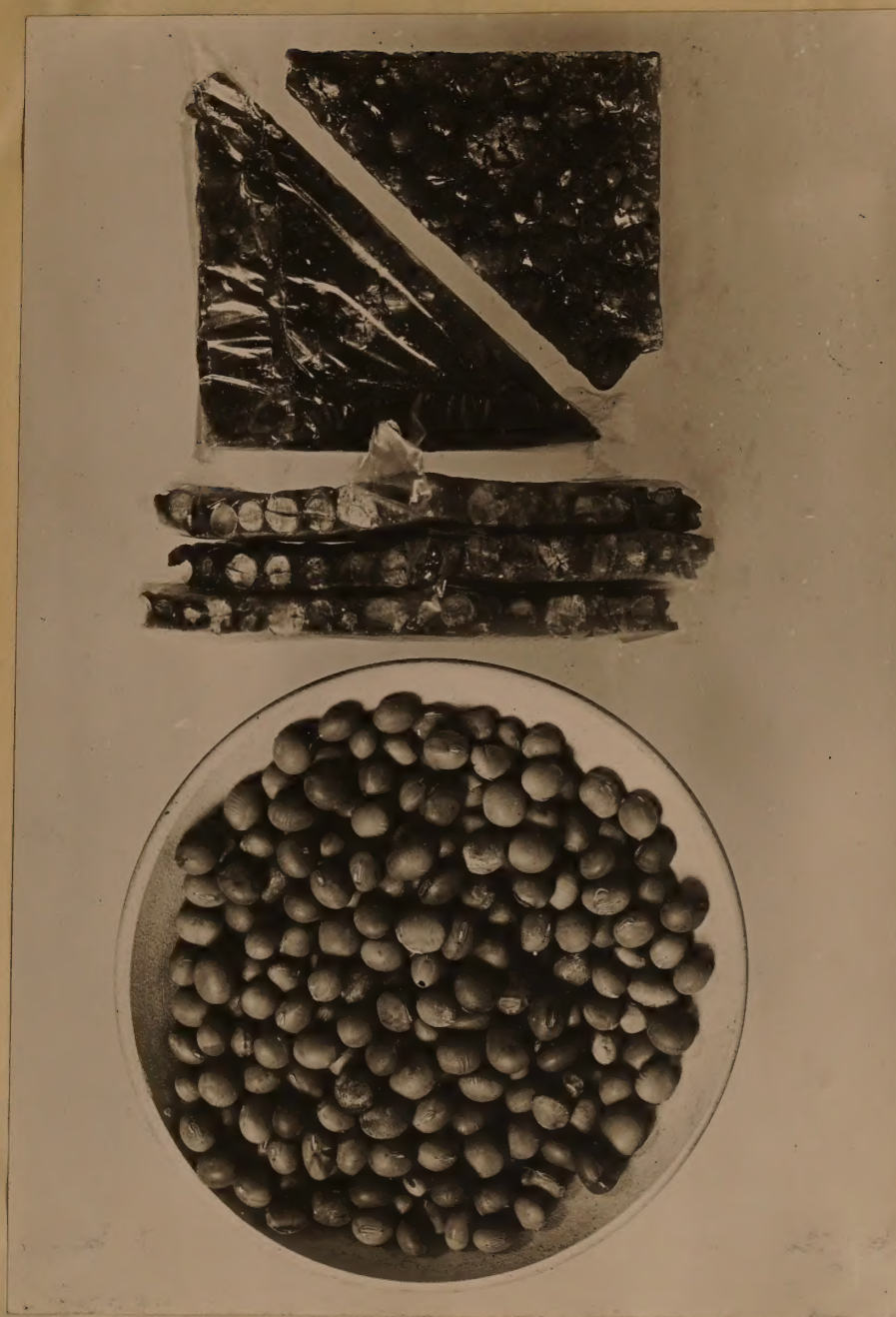
Oblong rice flour cakes in which are imbedded roasted black soybeans. Purchased in confectionary store in Tokyo, Japan, February 18, 1930. Native name is

"Kuro-mame karinto". Sold wholesale for 17 for 10 sen.

The dish of soybeans measures 3" across, this will give some idea of the size of the cakes.



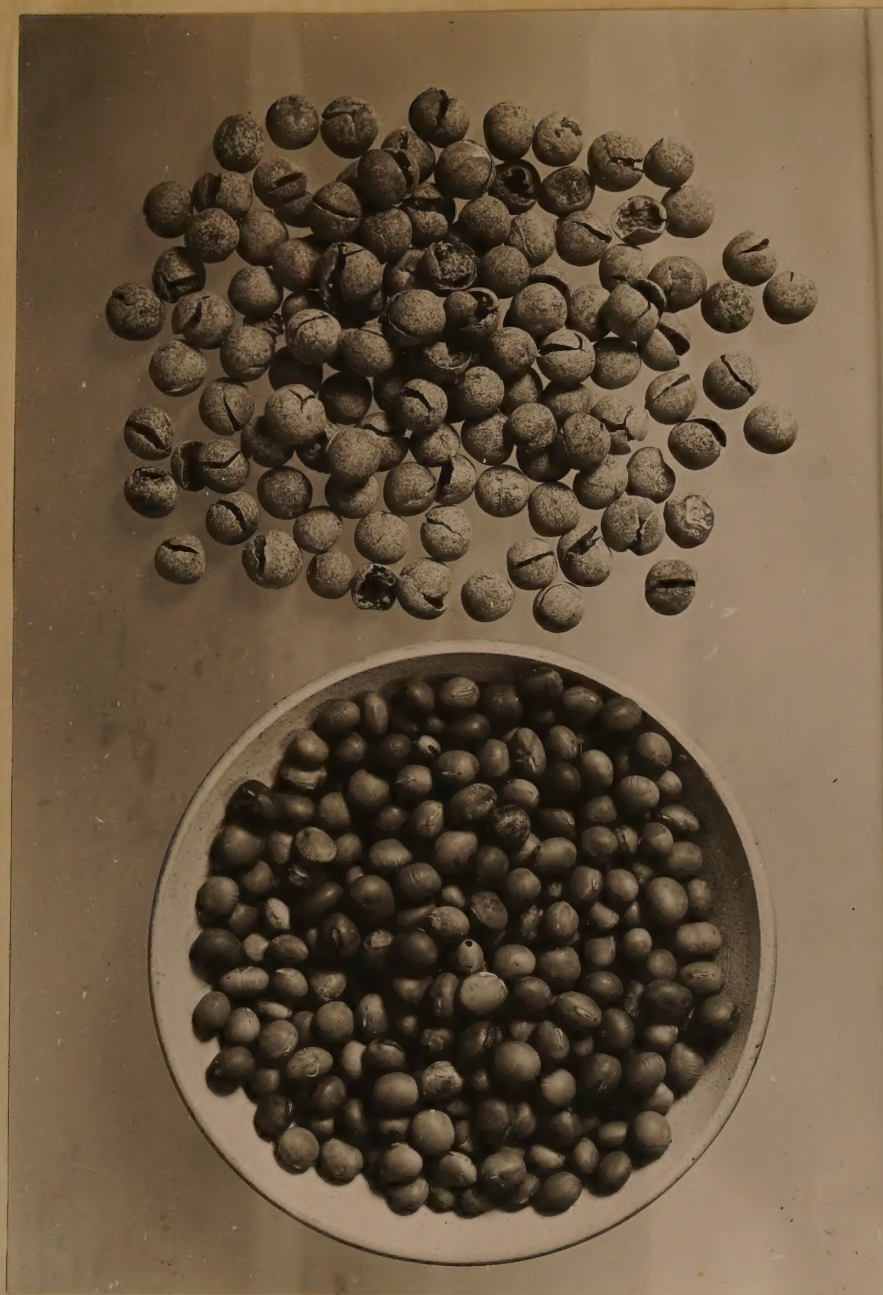
Negative #44947. Soja max. Soybean product # 3860.
 Thin oblong pieces of candied roasted green soybeans.
 Each piece is wrapped in oblate (gelatinous paper).
 Native name is "Aomame". Purchased in a wholesale
 confectionary store Tokyo, Japan, Feb. 18, 1930.
 Wholesale price 17 for 10 sen. The dish of soybeans
 measures 3" across.



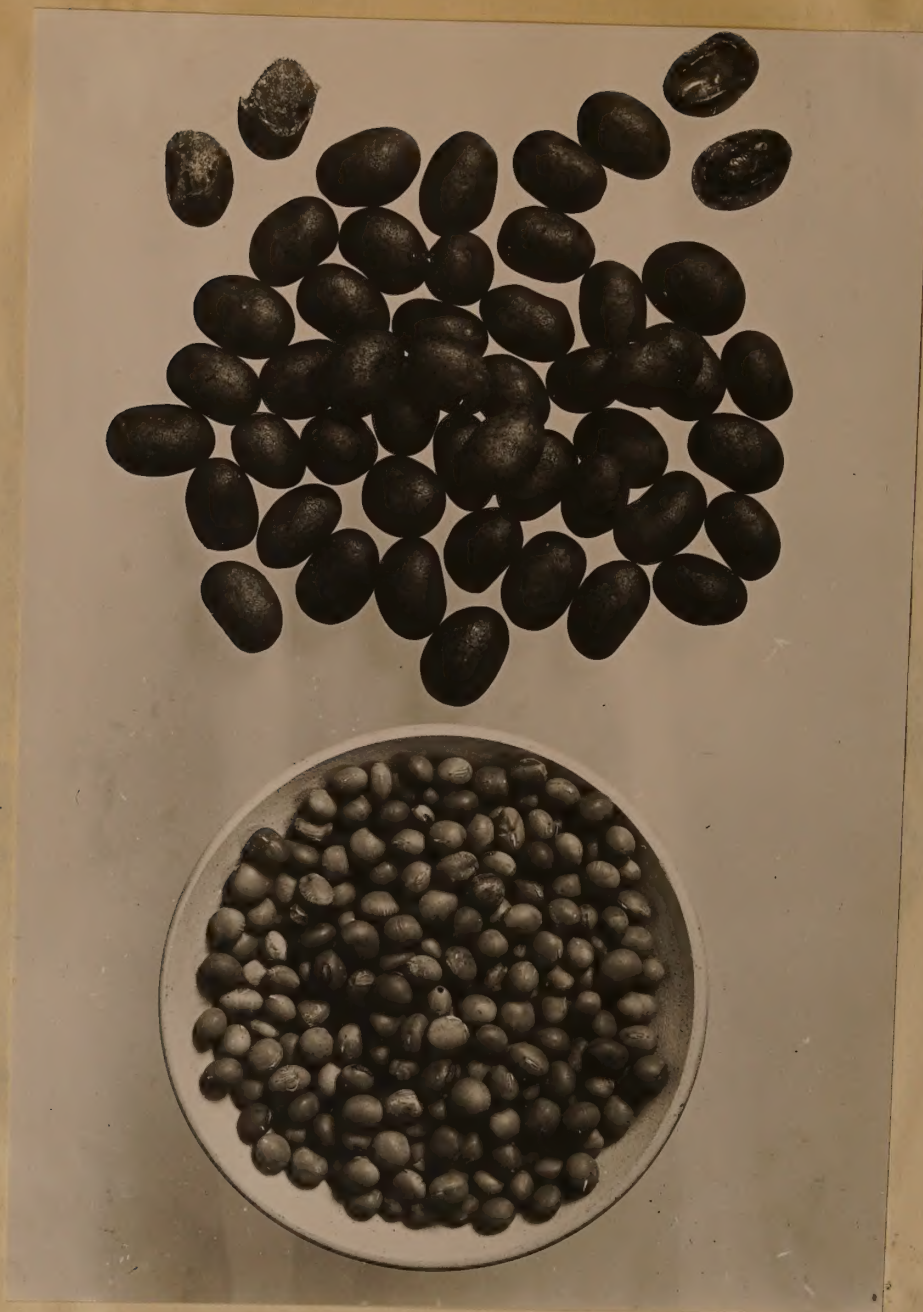
Negative #44948. Soja max. Soybean product #3861.
Thin triangular pieces of candied roasted green soybeans.
Each piece is wrapped in oblate (gelatinous paper).
Native name is "Sankoku mame ita". Wholesale price
17 pieces for 10 sen. The dish of soybeans measures
3 1/4" across, this will give you some idea of the size
of the candy.



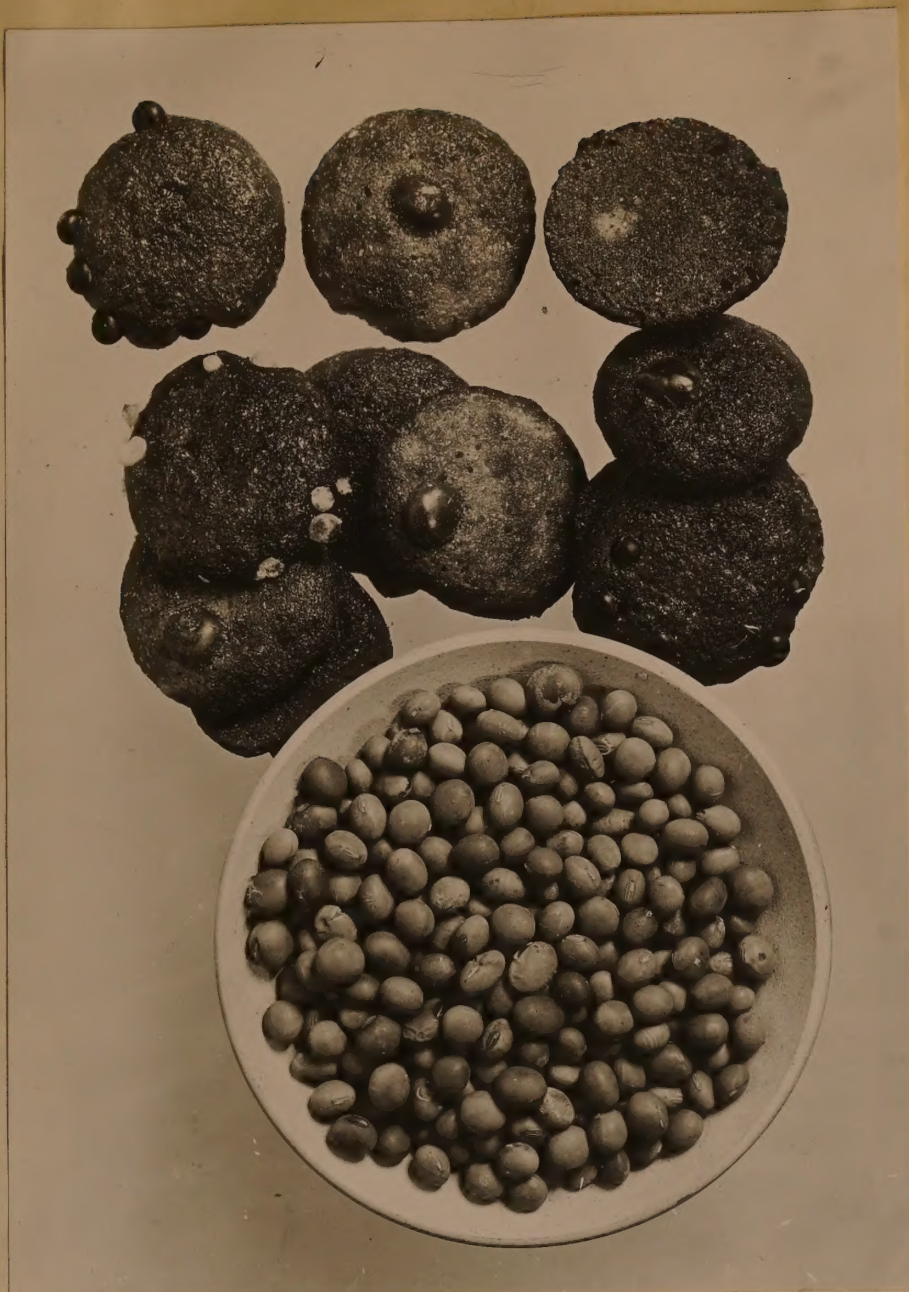
Negative #44949. Soja max. Soybean product #3863.
 Round green sugar candy cakes with roasted yellow soy-
 beans. Purchased in wholesale confectionary store,
 Tokyo, Japan, February 18, 1930. Native name "Aomame
 ita". Wholesale price 17 for 10 sen.
 Dish of soybeans measures 3 $\frac{1}{2}$ " across, this will give
 an idea of the size of the candy cakes.



Negative #44950. Soja max. Soybean product #3864. Salted roasted soybeans purchased in wholesale bean store, Tokyo, Japan, February 18, 1930. Native name "Shio daizu". Round medium sized yellow soybeans are soaked in water for two hours and then roasted. After roasting the beans are dipped in strong brine and dried. Wholesale price 1 lb. for 9 sen. The dish of soybeans measures 3 $\frac{1}{2}$ " across.

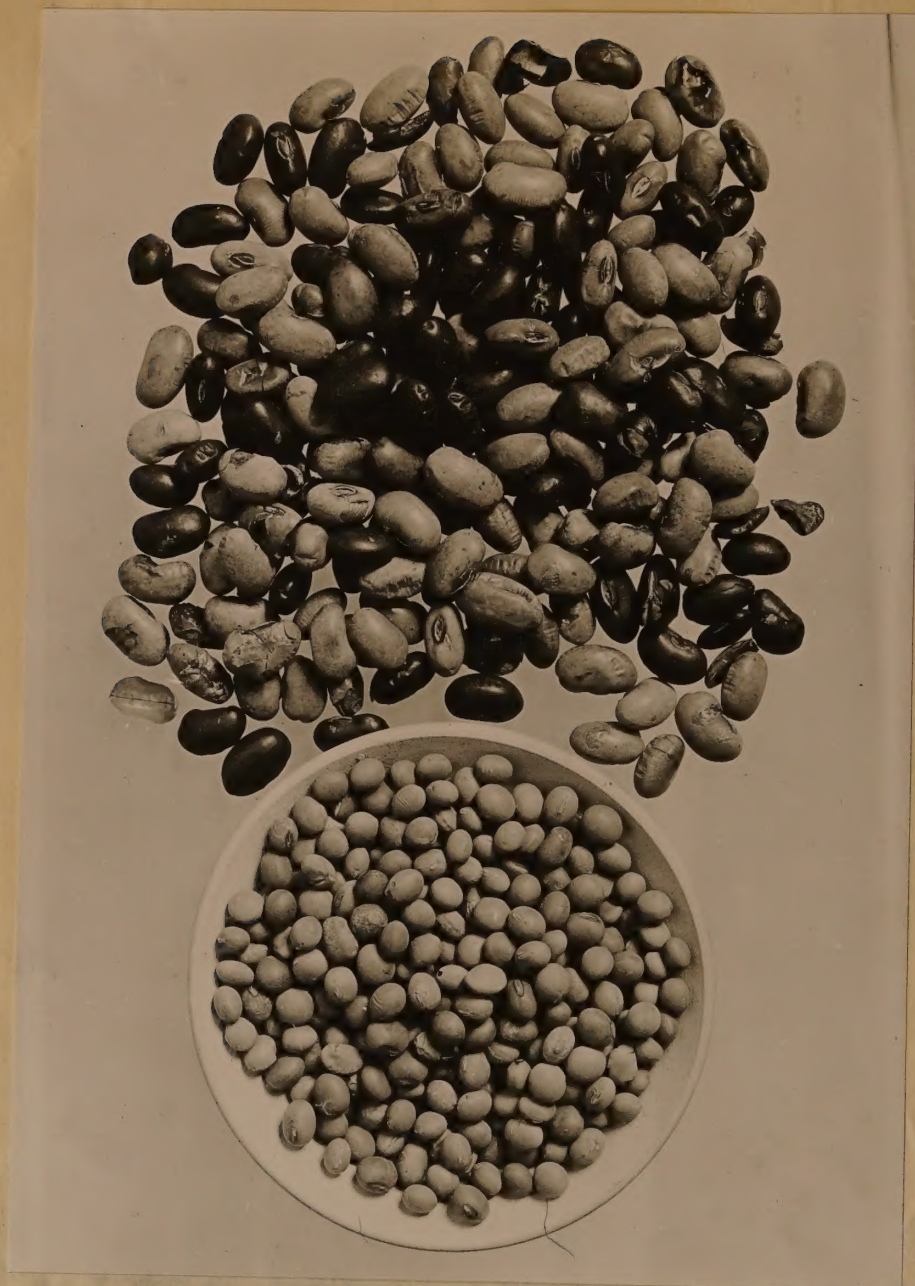


Negative #44951. Soja max. Soybean product # 3865. Roasted green soybeans incased in balls of wheat flour and baked. The color is bright red. Pieces of seaweed on the outside. Purchased in confectionary store, Tokyo, Japan, Feb. 18, 1930. Native name is "Takura mame". 1 lb. for 16 sen. The dish of soybeans measures 3 $\frac{1}{2}$ " across.

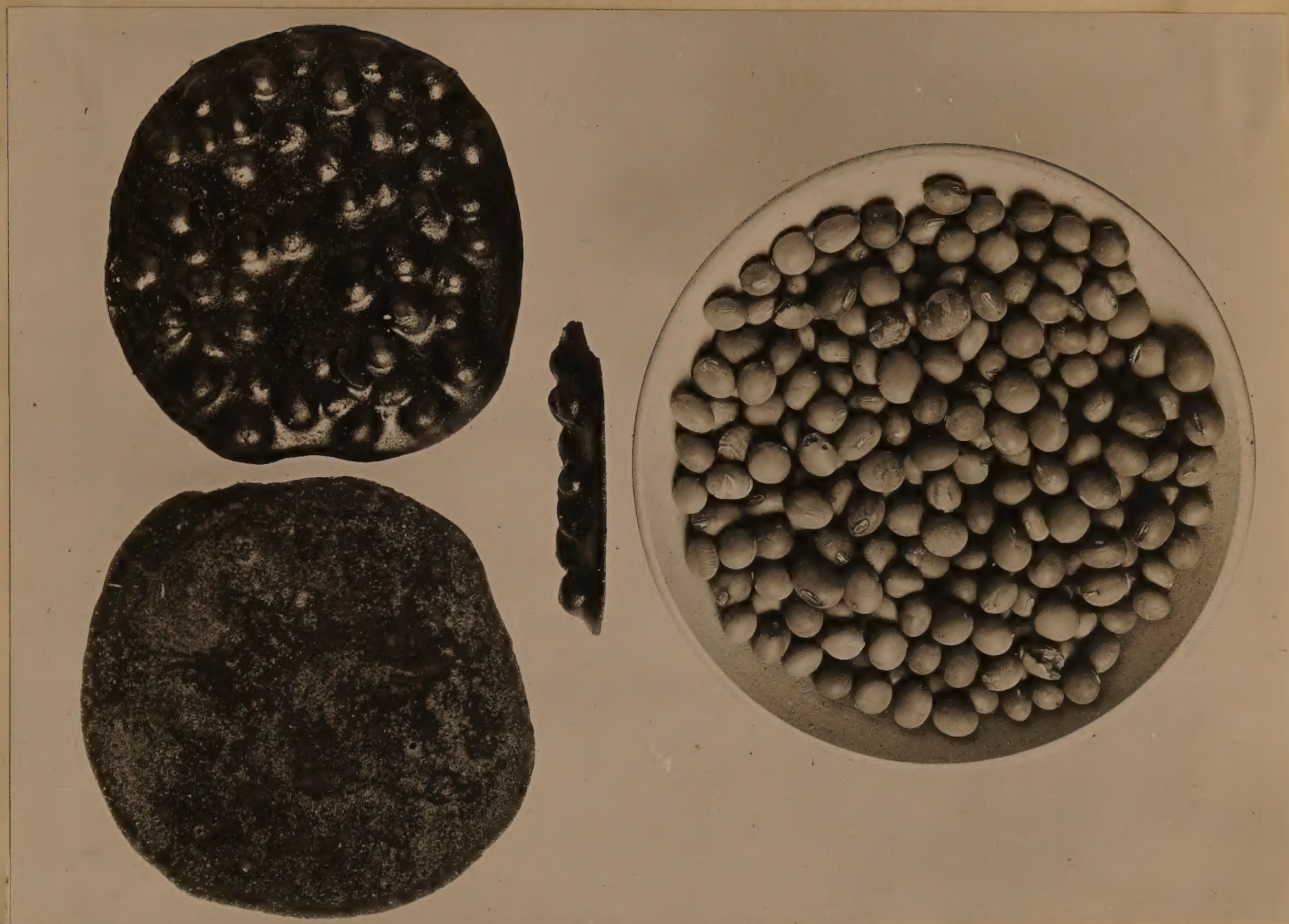


Negative #44952. Soja max. Soybean product #3866.

Small cookies of wheat flour with roasted black soybeans imbedded on top. Purchased in a confectionary store in Tokyo, Japan, February 18, 1930. Native name is "Chin myoto". 1 pound for 20 sen. Soybean dish measures 3" across.



Negative #44953. Soja max. Soybean product #3867.
 Roasted black and greenish-yellow varieties of
 soybeans. Purchased at a wholesale bean factory,
 Tokyo, Japan, February 18, 1930. Native name is
 "Karu mame". Used when sugared in a mixture of
 confections for the Dolls' Festival Day, March 3.
 Dish of soybeans measured 3 $\frac{1}{2}$ " across.



Negative #44954. Soja max. Soybean product #3868.

Round cakes of black sugar candy with roasted yellow soybeans. Purchased in a wholesale bean confectionary store, Tokyo, Japan, February 18, 1930.

Native name "Mametaroshi". Wholesale price 17 for 10 sen. Dish of soybeans measured 3" across.

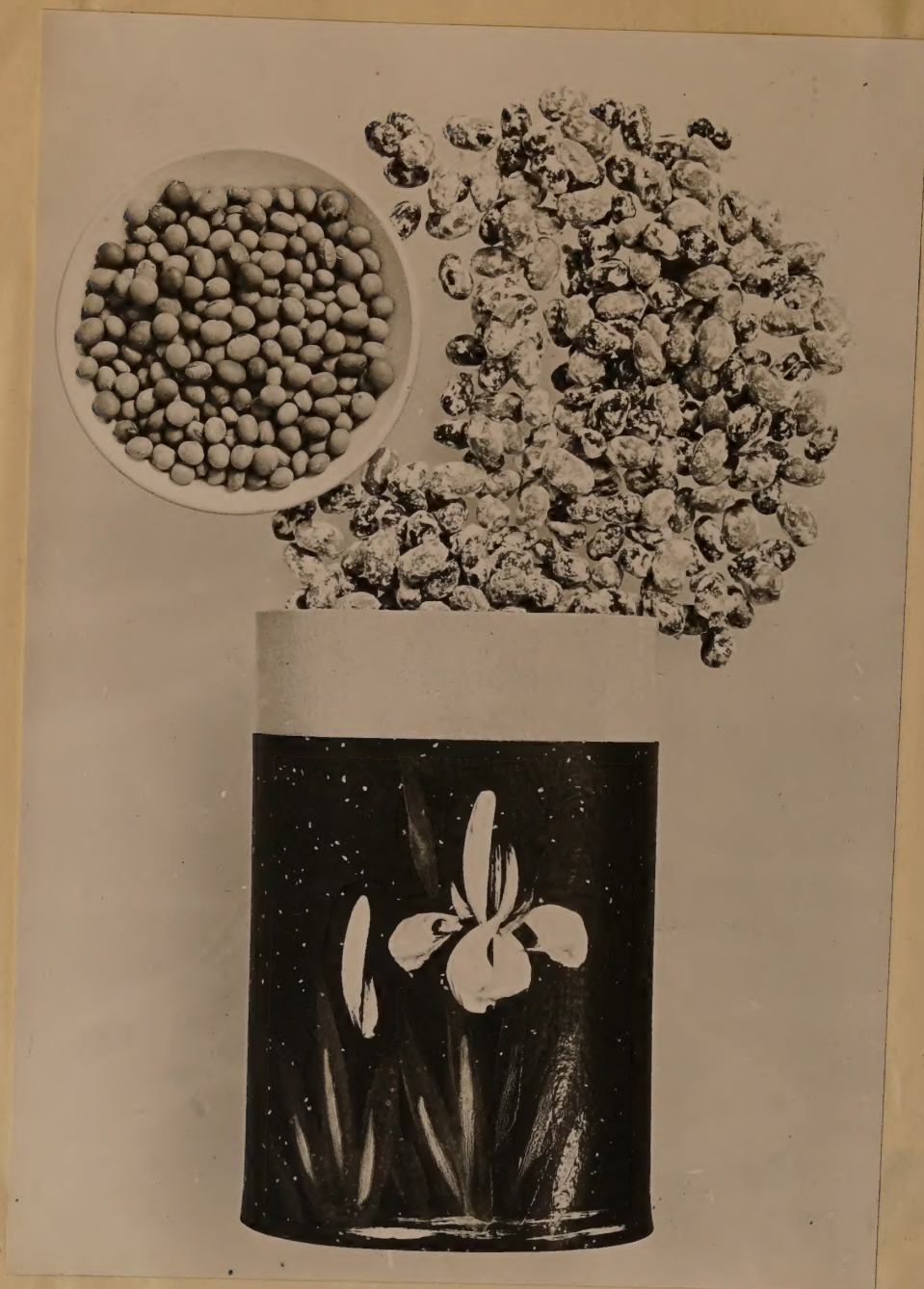


Negative #44955. Soja max. Soybean product #3869. Twisted oblong pieces of sweetened rice paste (pink) in which are imbedded roasted black soybeans. Purchased in a confectionary store, Tokyo, Japan, February 18, 1930. Native name is "Akamedama". Wholesale price 17 for 10 sen. The dish of soybeans measured 3 1/2" across.



Negative #44956/ Soja max. Soybean product # 3870.

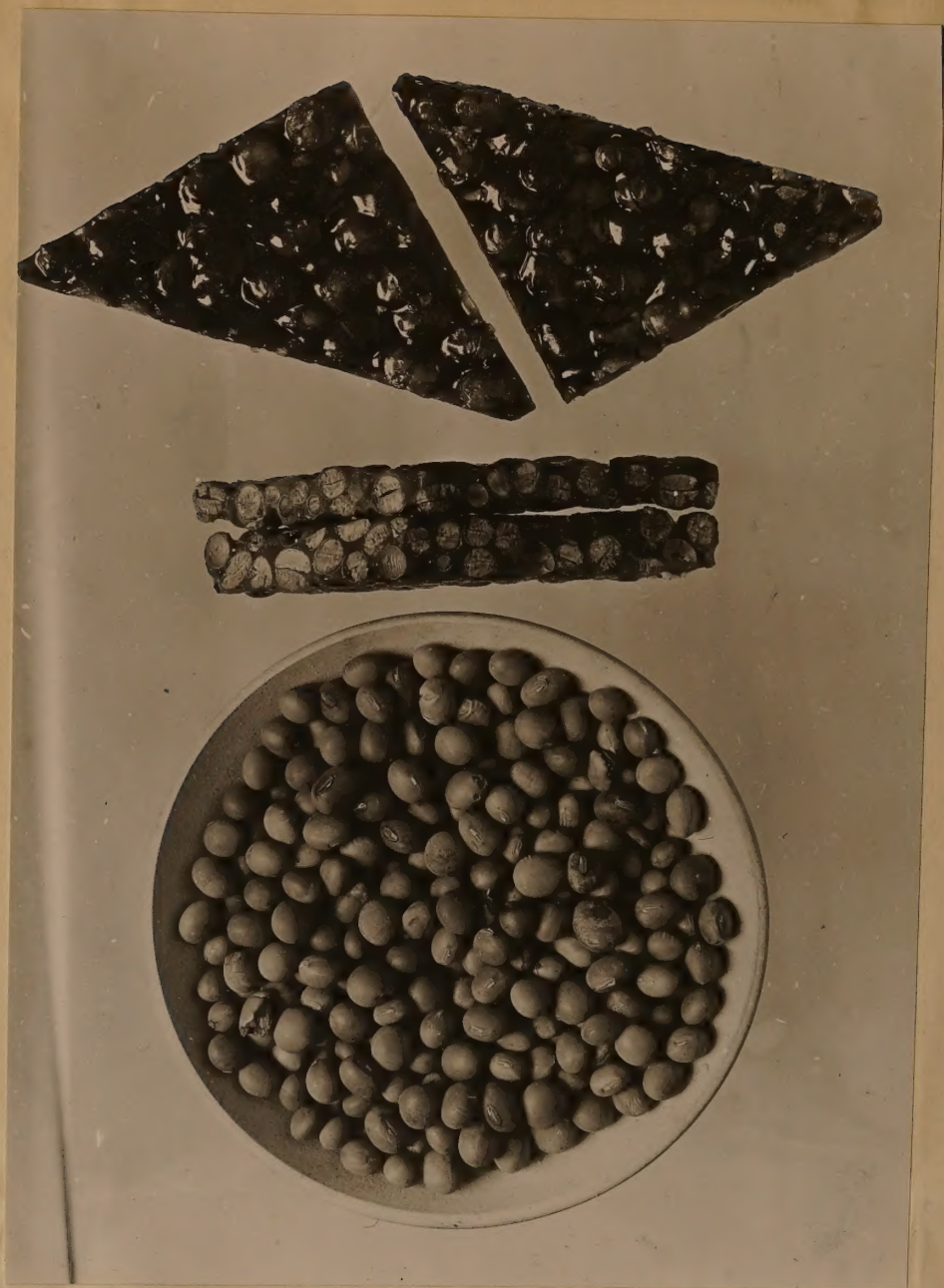
Twisted oblong pieces of sweetened rice paste in which are imbedded roasted black soybeans. Purchased in wholesale confectionary store, Tokyo, Japan, February 18, 1930. Native name "Shiro madama". Price 17 for 10 sen. The dish of soybeans measures 3" across.



Negative #44957. Soja max. Soybean product #3871. Sugared roasted black and yellowish-green varieties of soybeans. Purchased at confectionary store, Tokyo, Japan, Feb. 18, 1930. Native name "Satou mame". 1 pound for 38 sen. The soybean dish measures 3 1/2" across.



Negative #44958. Soja max. Soybean product #3872.
 Twisted oblong pieces of brown or black sugar candy
 with roasted yellow soybeans. Purchased at wholesale
 confectionary store, Tokyo, Japan, February 18, 1930.
 Native name "Neji mame". Price 17 for 10 sen.
 Soybean dish measured 3 $\frac{1}{2}$ " across.



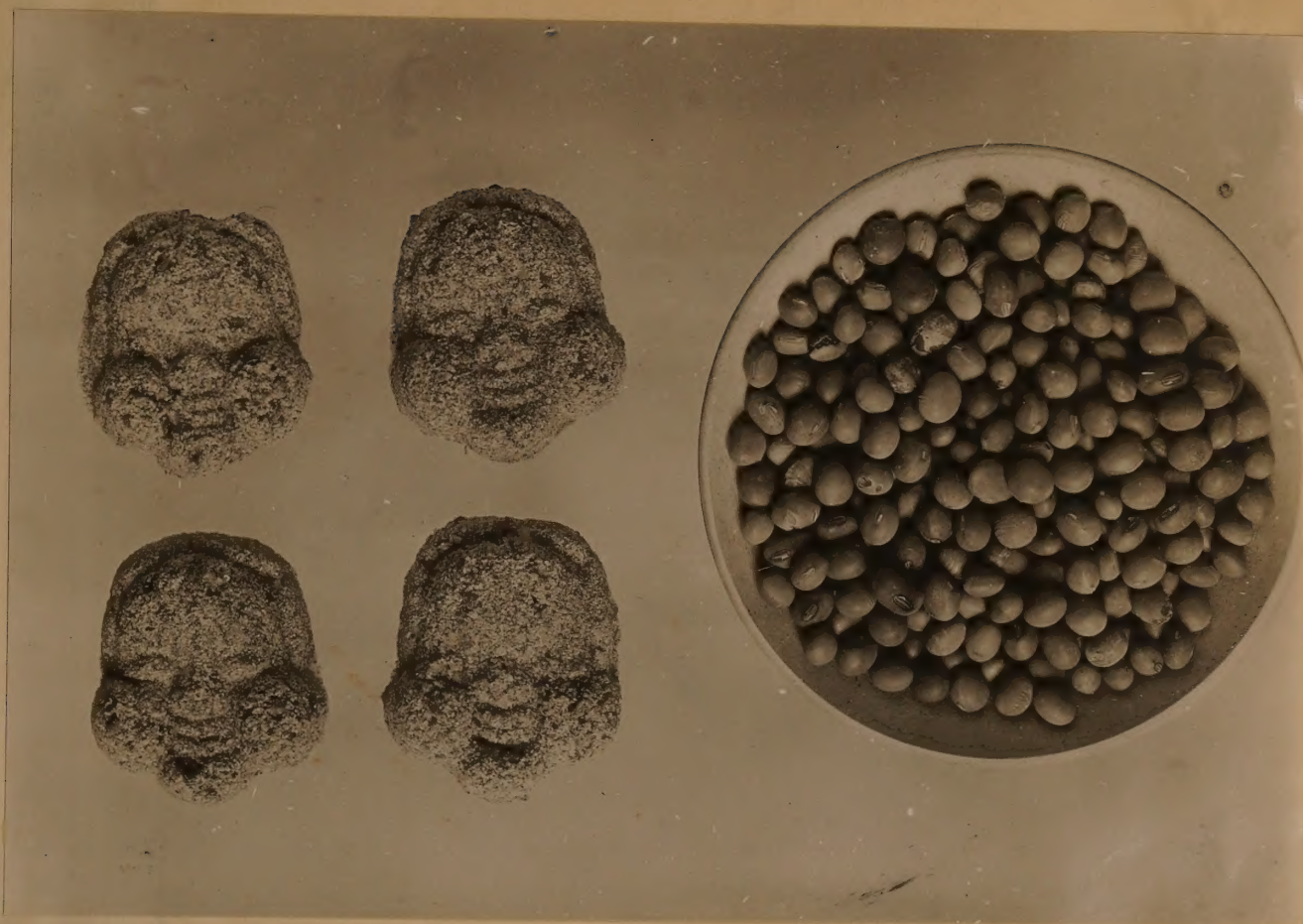
Negative #44959. Soja max. Soybean product #3873.

Triangular pieces of candied roasted green soybeans.
Purchased in confectionary store, Tokyo, Japan,

February 18, 1930. Native name "Sankaku name."

Price 17 for 10 sen. Dish of soybeans measures

3½" across.

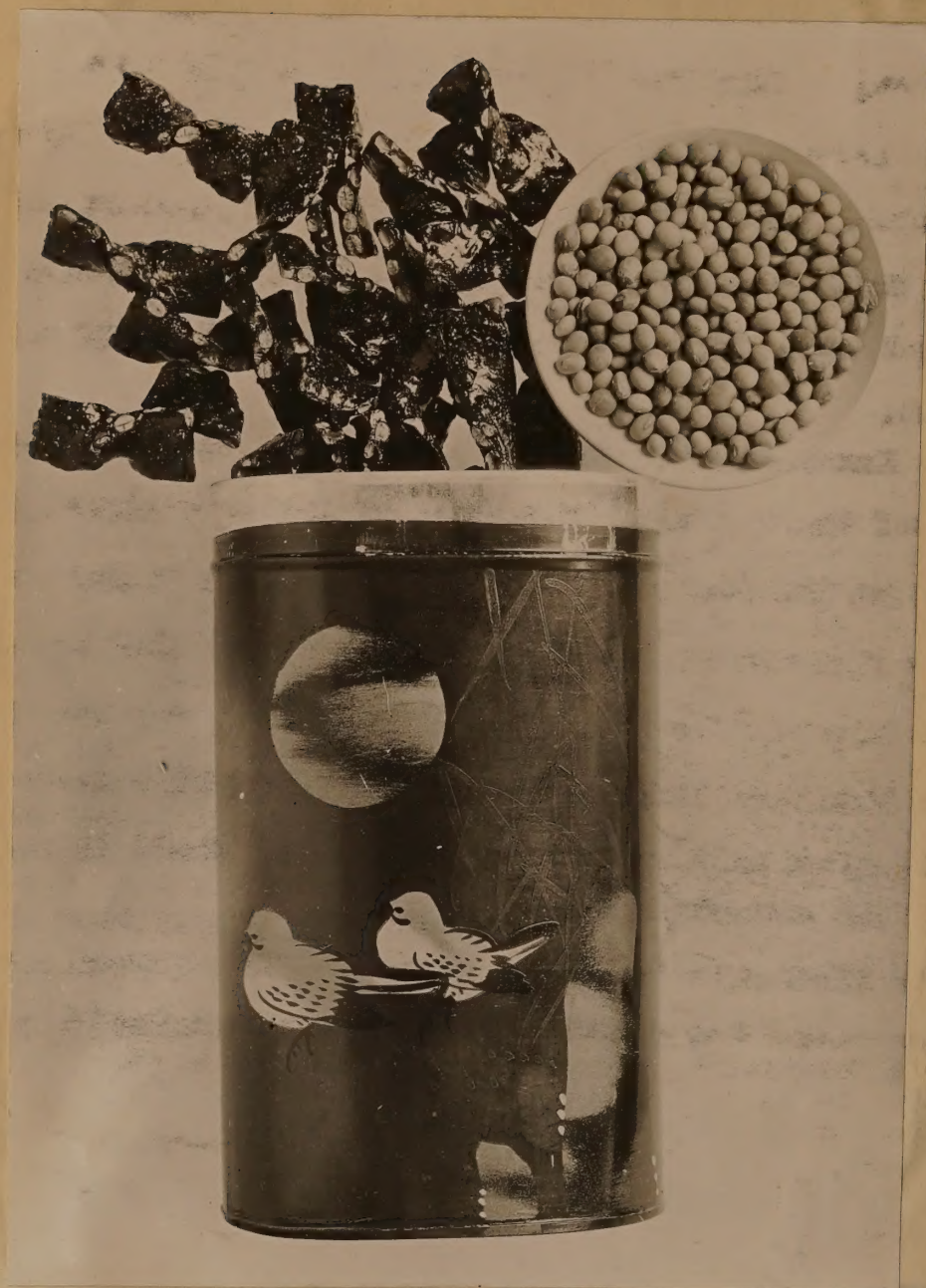


also 44944

Negative #44960. Soja max. Soybean product #3857.

Small cakes of sweetened rice flour and coarsely ground roasted soy beans in the form of the face of Okame-san (Goddess of Happiness). Purchased in confectionary store in Tokyo, Japan, February 18, 1930.

Native name "O-Kame mame rakugan". Price 15 for 15 sen. Dish of soybean measured 3" across. See picture #44944.



Negative #44961. Soja max. Soybean product #3843.
 Triangular blocks of soybean candy with small roasted
 soybeans mixed in. Purchased in bean factory in Tokyo,
 Japan, February 11, 1930. Native name "Kuroneginame".
 Dish of soybeans measures 3" across.

Thursday, February 20, 1930.

Jacketed the pictures made yesterday and made another one. Packed such of the soybean products as it is believed will carry to Washington, in small packages to be included later in parcels to go forward on the diplomatic pouch.

Packed scions of three varieties of persimmons which we will hold for a few days to see if other varieties requested come in so that they may go forward in one shipment.

Mr. Kamae Akabori called at the office, as a representative of Mr. S. Sato, Director of the Agricultural Experiment Station at Tachikawa, Tokyo-fu, Japan, with a list of plants which the Director would like to have us help him get from America for trial at the Station.

We told Mr. Akabori to tell the Director that it would give us pleasure to do what we could to help him in this connection.

The list will be transmitted to Mr. Ryerson in a few days with a request that it be given attention.



Negative #44962. Soja max. Soybean products.
View of a collection of soybean products brought in
on the 18th by Mr. Morse and Mr. Suyetake.

Friday, February 21, 1930.

Today we visited the Imperial Agricultural Experiment Station at Oji or Nishigahara, Japan.

We spent a couple of hours with Dr. Hiroshi Terao, the Director is in charge of the Plant Breeding Work of all of Japan. He has visited the United States and studied at Harvard. He speaks very good English and is a fine fellow.

The principal plant breeding work of the country relates to upland and paddy field rice, wheat, barley, and only recently rape, for oil production, has been added to the list.

In the course of the conversation concerning plant breeding, we asked the Doctor if any effort had been made to breed the kaki persimmon.

His reply was that no systematic work has been undertaken along this line. He further remarked that fruits are not considered by the Japanese or the Japanese Government as essential to the Japanese peoples diet and as a result comparatively little work has been done with fruits.

Relative to soybeans, the Doctor said that their growth in the South and West are almost wholly limited to green manure types. He thinks, and quite probably it will prove to be true, that the soybean growing area in Japan will decrease in proportion to increased land values. Farmers will be forced to grow crops which will return them on high price land more than is returned by the growing of soybeans.

He stated that soybeans with green cotyledons are primarily confined in their growth to Northern Japan and are not found to any very great extent in the Southern or Western part of the country.

Morse is to meet the Doctor at 2:00 p. m. Monday for a conference on soybean breeding, mottling, etc., and on Tuesday we are to meet the Doctor at the Experiment Farm at Konosu where we are to have the pleasure of having him show us about the Farm and explain the more important lines of work.

Dr. Terao took us up to see Dr. Ando, the Chief Director of all of the Agricultural Experiment Stations in Japan. We had a pleasant little visit with him during which we thanked him for his cooperation and assistance to us in connection with our work in Japan. The Doctor recalled having met Dorsett in Washington some twenty years ago when visiting there.

We went from the Imperial Agricultural Experiment Station to the section investigating rice wine and soy sauce. We expected to get there, still and motion pictures of operations and equipment utilized in the manufacture of soy sauce. However, we were disappointed in this, for the reason that during the winter season only the section of rice wine is operating.

Dr. Terao gave us a card to the manager of the Sendai Miso Jozo Jo, Sendaitenai Oimachi, Tokyo, Japan. It was between two and three o'clock when we arrived at this factory.

During the interview we learned that much of their

Friday, February 21, 1930 (cont. 2).

Miso for local consumption is only aged for a week or ten days to two weeks, but that Miso for export trade to Canada, the United States and other countries is aged much longer, a year or more.

This concern uses annually about 50,000 bushels of soybeans and an equal amount of rice for making Miso. Their yearly output is about 12,000,000 pounds. They also use annually in making this amount of Miso, about 25,000 pounds of salt.

The wooden casks used to pack the Miso contain 200 pounds net weight and sell wholesale at Yen 10.00 to Yen 13.00 per cask. For shipment abroad they use the standard 4½ gallon soy sauce wooden cask. It has a capacity of about 40 pounds and sells delivered at San Francisco at Yen 2.50 to Yen 3.00 per cask.

We tried a couple of pictures but are fearful that they will prove to be no good. We will know definitely about this tomorrow when they are developed.

We made a tentative engagement to visit the factory one day next week to make some pictures and get samples of material.



Negative #44963. Landscape. Tree protection.

View in the residence grounds of Viscount Shibuzawa at Oji or Nishigahara, Japan, showing string supports for a pine tree to protect the branches from breaking in a heavy snowfall (See picture #44964). It is also for ornamental effect. This method is practiced in supporting over-producing fruit branches.



Negative #44964. Landscape, tree protection.
View in the residence grounds of Viscount Shibuzawa at
Oji, Japan, showing string supports for pine branches to
protect them from weighting down and breaking when
loaded with snow, also to give an ornamental winter
effect. (See picture #44963). This practice is also
followed in some sections in supporting over-bearing
fruit tree branches.



Negative #44965.

Steamed rice spread out on rice straw mats to cool. After cooling, rice bacteria (Koji) is added, and after three days the malted rice is mixed with boiled or steamed soybeans in the making of soybean Miso. Taken at the Sendai Miso Jozo Jo, Sendaitenai Oimachi, Tokyo, Japan.



Negative #44966. Soja max. Miso mashing tubs.
 Memorial Miso mashing tubs. Native name "Miso Maching
 Usu". These wooden mashing tubs made from tree trunks
 were used by Lord Governor Date in the "Year of Kai^hei",
 about 300 years from the beginning of the Meiji Period.
 These tubs were used for mashing boiled soybeans in the
 manufacture of Miso at Sendai, Japan. Tubs at the Sendai
 (over)

3980

Miso Jozo Jo, Sendaitenai Oimachi, Tokyo, Japan.

See picture # 45019.

Saturday, February 22, 1930.

Washington's birthday does not mean to Agricultural Explorers in the Orient what it does to those same Department of Agriculture officials in the States.

Today we worked until noon developing pictures and getting eight parcel post packages of plant products, seed and other plant propagating material ready to turn over to the American Consulate, Monday, February 24th to go forward in the Diplomatic Pouch to Washington.

After lunch Dorsett put up additional plant products and attended to official correspondence. He purchased a dozen or more bamboo articles for the Museum building at the Barbour Lathrop Bamboo Garden at Savannah, Georgia.

Morse and Suyetake went scouting for soybean products and were successful in getting some fifteen or more, slightly or entirely different from the ones which have already been collected.

sunday, February 23, 1930.

Wrote up and packed bamboo today until about 2:00 p. m. then went to the Matsuzakaya Department Store where we purchased a number of small bamboo baskets filled with candy for the Dolls' Festival, March 3rd. We went from there to the Mitsukoshi Department Store and to Matsuya's. At the former store (where we bought quite a collection of bamboo articles yesterday) we bought several more bamboo articles.

We have one box about 2' x 2' x 6' almost filled up with bamboo articles, and will likely have another one almost as large filled before we get away from here.

We now have something over 100 articles for the bamboo collection to be installed in the new Museum building being completed at the Department's Barbour Lathrop Bamboo Garden, near Savannah, Georgia.

Monday, February 24, 1930.

One of the first things that we attended to this morning was getting 8 packages #'s 131, 133, 134, 137, 154, 155, 156 and 157 up to the American Consulate to go forward in the diplomatic pouch to Washington tomorrow.

We worked at the office until noon writing up soybean products and scions of persimmons and pears which arrived from the Horticultural Institute of the Kyoto Imperial University, Kyoto, Japan. They were sent by Dr. Isawo Namikawa.

Morse left at noon with Suyetake to keep an engagement with Dr. Terao, Chief Plant Breeder of the Imperial Japanese Department of Agricultural Experiment Station.

Dorsett continued to work at the office and made 23 nearby and life size pictures of bamboo sprouts, strawberries, variety Fukuba, and also of soybean products.

The twelve bushels of chestnuts ordered from The Chugai Shokubutsu Yen, 2 of *Castanea mollissima* and 10 of *Castanea henryi* arrived. These were ordered for Mr. R. Kent Beattie. They are packed in wooden boxes, a bushel in a box. We will open them up tomorrow and probably repack for ocean shipment.

We hope to get them ready to go on the President steamer from Yokohama February 28, 1930.



Negative #44967. Soja max. Soybean.

Slice of large white Japanese radish (daikon) which has been preserved in soybean miso.

Purchased in Tokyo, Japan, February 23, 1930.

Price 50 sen per 100 monme.

Pad on which the daikon lays is 6" across.



Negative #44968. Soja max. Soybean product #3892.

Thin sugared wafers or cookies with coarsely ground roasted soybeans mixed in. Purchased in confectionary store in Tokyo, Japan, Feb. 20, 1930. Sell for 1 sen each. The dish measures $3\frac{1}{2}$ " across.

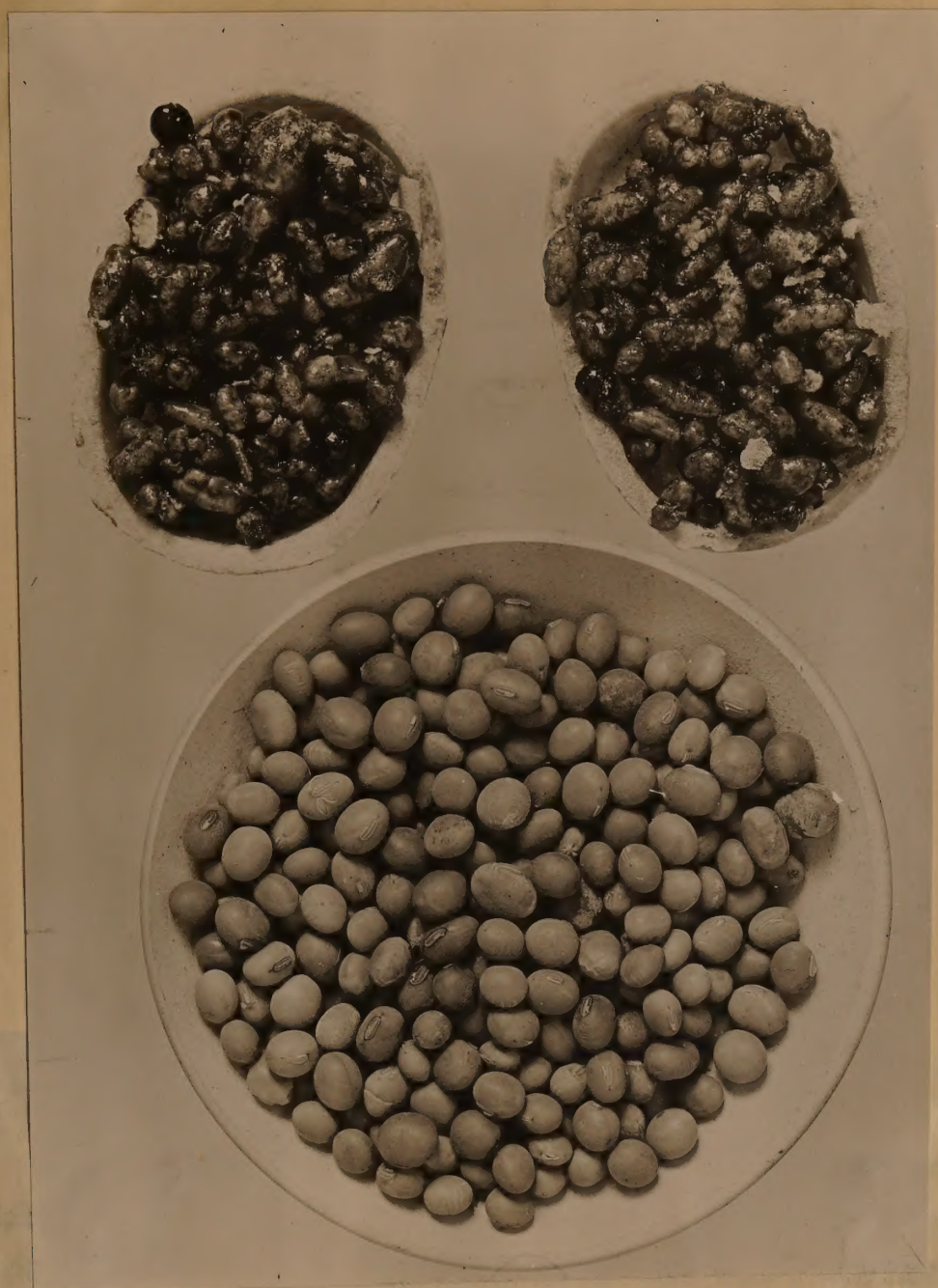


Negative #44969. Soja max. Soybean product #3891.

Thin sugared cookies in which miso (soybean) has been mixed. Purchased in confectionary store, Tokyo, Japan, Feb. 20, 1930. Native name "Satou Miso senbei".

Sell for 1 sen each.

Dish measures 3" across.



Negative #44970. Soja max. Soybean product # 3889.
Pink cakes in shape of shallow dishes filled with
candied puffed rice in which are distributed roasted
black soybeans. Native name "Dagashi". Purchased
in confectionary store, Tokyo, Japan, Feb. 22, 1930.
Sell for one sen each. Life size picture.



Negative #44971. Soja max. Soybean product # 3888.

Pink cakes in the shape of boats, which are filled with candied puffed rice and roasted black soybeans in with the rice.

Native name "Dagashi". Purchased in confectionary store Tokyo, Japan, Feb. 22, 1930. Sell for one sen each.

Life size picture.



Negative #448⁹72. Soja max. Soybean product # 3874.
 Small balls of baked rice dough within which are roasted
 soybeans. Pieces of seaweed are distributed over the
 surface of the rice Balls. Native name "Moritsuke jiyo
 mane". Purchased in confectionary store, Tokyo, Japan,
 Feb. 22, 1930. Sell at 18 sen per pound. Life size
 picture.



Negative #44973. Soja max. Soybean product # 3881.
 Soaked soybeans flattened and covered with dough and baked.
 Small pieces of seaweed distributed over the surface.
 Native name "Mori-tsuke mame". Purchased in confectionary
 store in Tokyo, Japan, Feb. 22, 1930. Sell for 28 sen
 per pound. Life size picture.



Negative #44974. Soja max. Soybean product # 3880.
 Roasted soybeans, dyed green, and partially imbedded
 in small rice cakes. The soybeans represent "Momotaro"
 the son of a peach, and the rice ball, the peach.
 Native name "Ao Momotaro". Purchased in confectionary
 store in Tokyo, Japan, Feb. 22, 1930. Sell for
 55 sen a pound. Life size picture.



Negative #44975. *Bambusa* sp. Bamboo shoots.

A nearby picture of a box of the smallest bamboo shoots we have ever seen. The box measured, over all, $5\frac{1}{2}$ " x 7". This small box contained 24 shoots, or perhaps more correctly, buds, and cost 30 sen, about 15 cents American Gold.



Negative #44976. *Fragaria* sp. Variety Fukuba, Strawberries. A nearby view of a box of fine strawberries. They were in a box that was partitioned and were bedded on cotton, each berry wrapped in tissue paper. The box measures over all $6\frac{3}{8}$ " x $9\frac{1}{2}$ ". See picture #44977 for natural sized picture.



Negative #44977. *Fragaria* sp. Variety Fukuba.
A life sized picture of the nine strawberries shown
in a box in picture #44976. These berries were well
colored outside and in, and of very good quality.



Negative #44978. Soja max. Soybean product #3876.

A nearby picture of small cookies in which are
roasted flattened black soybeans. Purchased in Tokyo,
Japan, Feb. 22, 1930. Native name is "Zeitaku senbei".
Price 45 sen a pound. Dish of soybeans measures
3 1/2" across.



Negative #44979. Soja max. Soybean product #3879.
Life sized picture of a mixture of various kinds of
roasted soybean confection. Purchased in Tokyo, Japan,
Feb. 24, 1930. Native name "Goshiki mame". Price 45
sen a pound.



Negative #44980. Soja max. Soybean product #3875.
 Roasted soybeans covered with thin rice dough and then
 sugar coated in different colors (white, brown and green).
 The green consists of ground tea leaves. Purchased in
 Tokyo, Japan, Feb. 22, 1930. Native name "Mokari mame".
 Price 45 sen a pound.



Negative #44981. Soja max. Soybean product #3883.

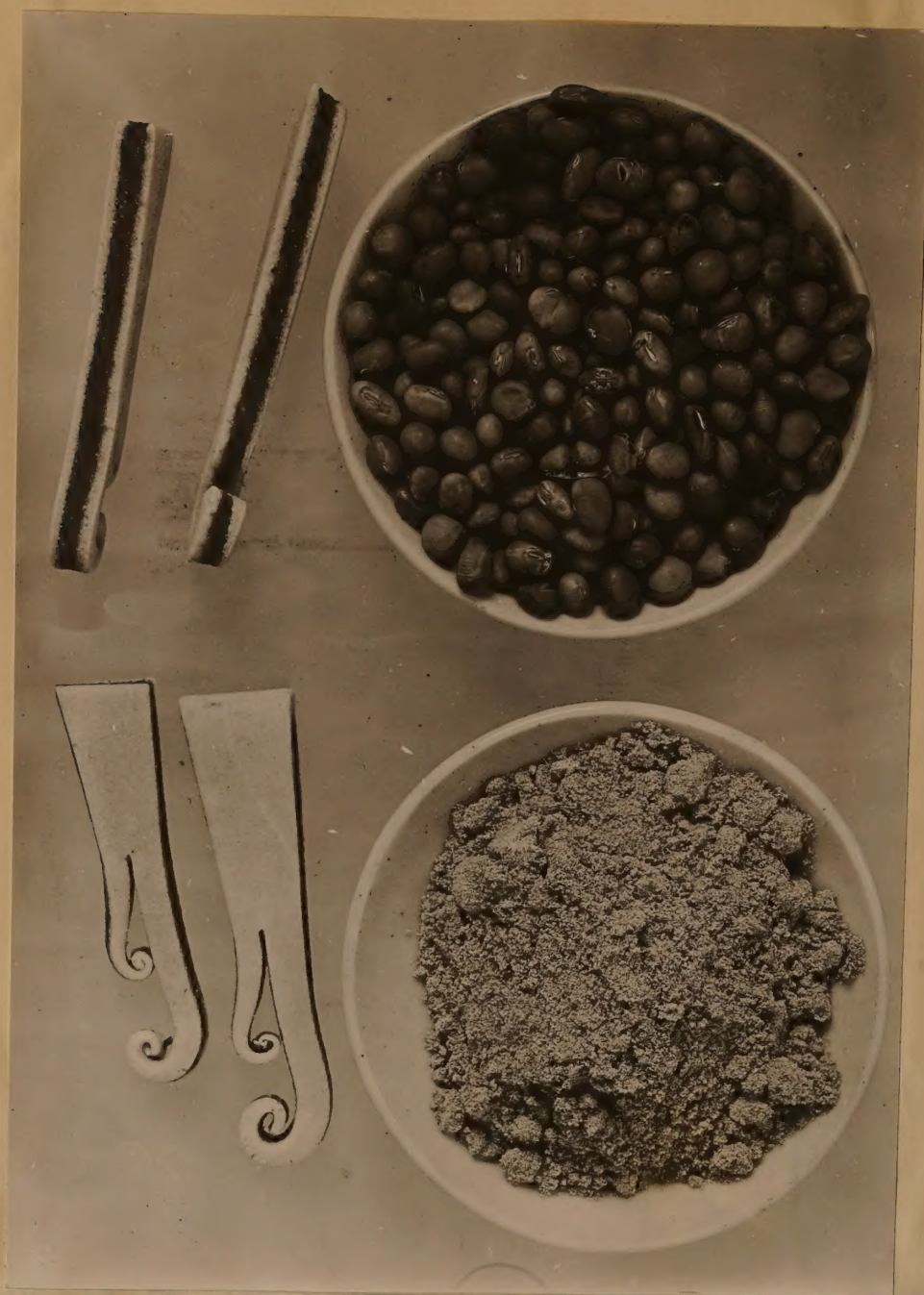
A nearby picture, of small paste confection made of sweetened roasted green soybean flour, coated on sides with sugar frosting (white). Purchased in Tokyo, Japan, Feb. 22, 1930. Native name "Hisago".

P rice two sen each.

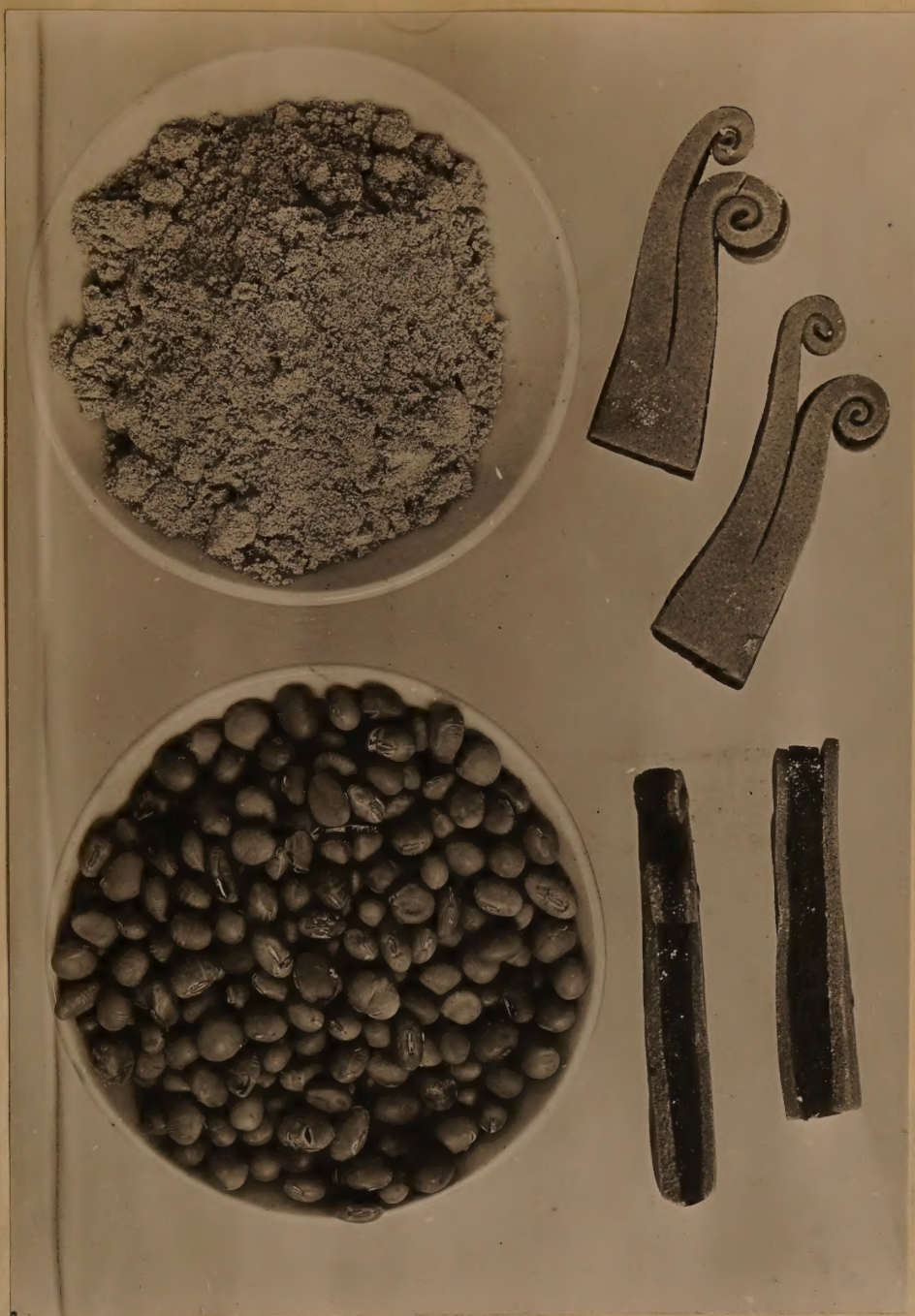


Negative #44982. Soja max. Soybean product #3878.

A life sized picture of soaked soybeans flattened, covered with rice dough and baked. Covered with ground seaweed. Purchased in Tokyo, Japan, Feb. 24, 1930. Native name "Norisuke mame". Price 28 sen a pound.



Negative #44983. Soja max. Soybean product #3885.
 Nearby picture of small confections made of sweetened
 roasted soybean flour (brown) between two thin layers
 of roasted rice flour (paste, white). Purchased in
 Tokyo, Japan, Feb. 22, 1930. Native name "Shiro zennai".
 Price one sen each. Dishes measure 3 $\frac{1}{2}$ " across.



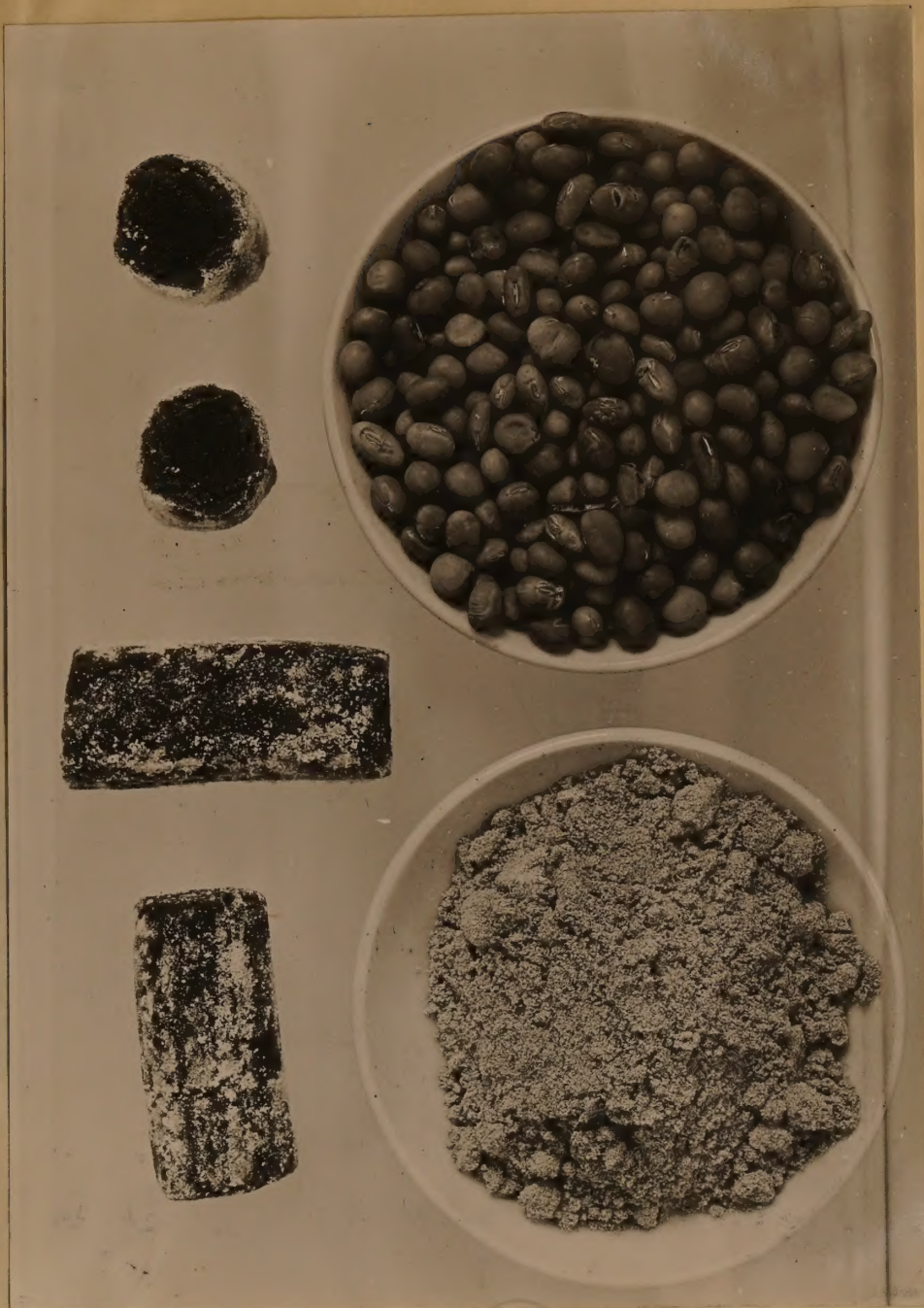
Negative #44984. Soja max. Soybean product #3887.
 A nearby view of a small dish of soybeans and soybean
 flour. Also of oblong wafers of sweetened roasted soy-
 bean flour, between thin layers of green rice paste.
 Purchased in Tokyo, Feb. 22, 1930. Price two sen
 each. The dishes measure $3\frac{1}{2}$ " across.



Negative #44985. Soja max. Soybean products #3884.

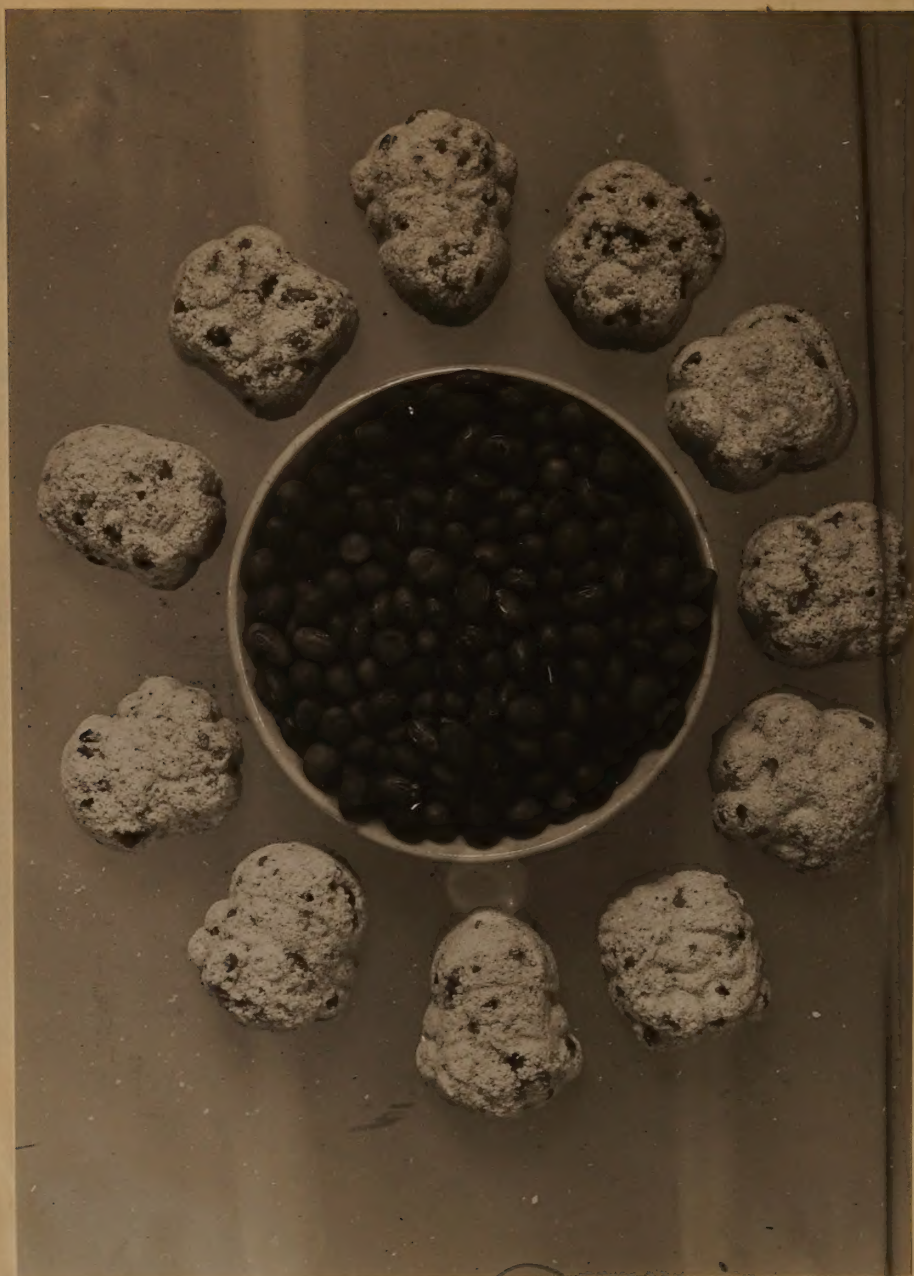
A nearby picture of small confections made of roasted soybean flour (brown) and coated on upper sides and lower sides with sweetened roasted green soybean flour.

Purchased in Tokyo, Japan, Feb. 22, 1930. Native name "Ao zennai". Price one sen each. The small dishes containing soybeans and flour measure 3" across.



Negative #44986. Soja max. Soybean product #3886.

A nearby picture of small cylindrical rolls of sweetened roasted green soybean flour, inside of which is a small core of red adzuki paste. Purchased in Tokyo, Japan, Feb. 22, 1930. Native name "Tamasudare". Price two sen each.



Negative #44987. Soja max. Soybean product #3882.

A nearby picture of small cakes of rice flour sugar and coarsely ground roasted soybeans, molded in forms of various masks. Purchased in Tokyo, Japan, Feb. 22, 1930.

Native name "O-mea Rakugan". Price 20 sen a pound.

See #44988.



Negative #44988. Soja max. Soybean product #3882.

A nearby picture of small cookies of rice flour sugar and coarsely ground soybeans (roasted), molded in forms of various masks. Tokyo, Japan, Feb. 22, 1930.

Native name "Omen Rakugan". Price 20 sen a pound.



Negative #44989. Soja max. Soybean product #3877.
A nearby view of small round yellow variety of soybean
roasted and coated with sugar. Purchased in Tokyo
Japan, Feb. 22, 1930. Native name "Maru satoumame".
Price 20 sen a pound.
Dish of soybeans measured 3" across.

Tuesday, February 25, 1930.

Dorsett worked at the office finishing putting up the persimmon and pear scions received a day or so ago from the Horticultural Department of the Imperial University at Kyoto, Japan.

He also packed the ten bushels of *Castanea henryi* and two bushels of *Castanea mollissima* (mammoth) which were received Monday from The Chugai Shokubutsu Yen, Yamamoto, Kawabegun, near Kobe, Japan.

Morse and Suyetake went to Konosu to visit the rice, wheat and barley experiment Farm and look over the work as well as the Farm with Dr. Herosi Terao, in charge of the Plant Breeding work of the Imperial Agricultural Experiment Station and all other Experiment Stations in Japan.

The Experimental Farm at Konosu is an agronomy farm, the principal lines of work being the breeding of rice, wheat, barley, rape and genge (*Astragalus sinicus*).

Much work is being done with the testing of varieties of wheat from all countries and the hybridizing of Japanese wheats with the best foreign wheats.

Money was recently allotted to the Station Farm for the testing and improvement of the rape plant. Varieties have been obtained from all possible sources and they now have 166 under trial. Hybridizing will be carried on to develop the best varieties for seed and oil production.

The farm has some well equipped laboratories and greenhouses in which extensive breeding work is being carried on.

One of the most interesting studies being carried on was the use of a one per cent solution of potassium chlorate ($KClO_3$) in determining the winter hardiness of gerse, wheat and barley. The seed are soaked in the solution for twenty (20) hours, then removed and thoroughly washed. After washing, they are placed in germinating trays. Within a few days, the less hardy seedlings will have made a very vigorous growth while the more winter hardy, a slow growth. The most winter hardy varieties are least resistant to the toxic action of the $KClO_3$ solution. The method, which we understand was developed by Dr. Terao, is used with seed of hybrids between hardy and non-hardy varieties. If hardy strains are desired, the most vigorous seedlings from the $KClO_3$ treatment are discarded, thus leaving the least resistant seedlings which are the winter hardy ones. This information on determining winter hardiness is being sent to Drs. Oakley and Pieters, and also to Mr. Ryerson. If it is a new method, it is one that would be of great value to many of our plant breeders in the Department.

Wednesday, February 26, 1930.

Finished packing and addressing, and shipping via parcel post, packages #'s 160, 161, 162, 163 and 164 containing scions of pears and persimmons.

We then put up quite a collection of soybean products and got them ready to pack and ship to Washington.

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Thursday, February 27, 1930.

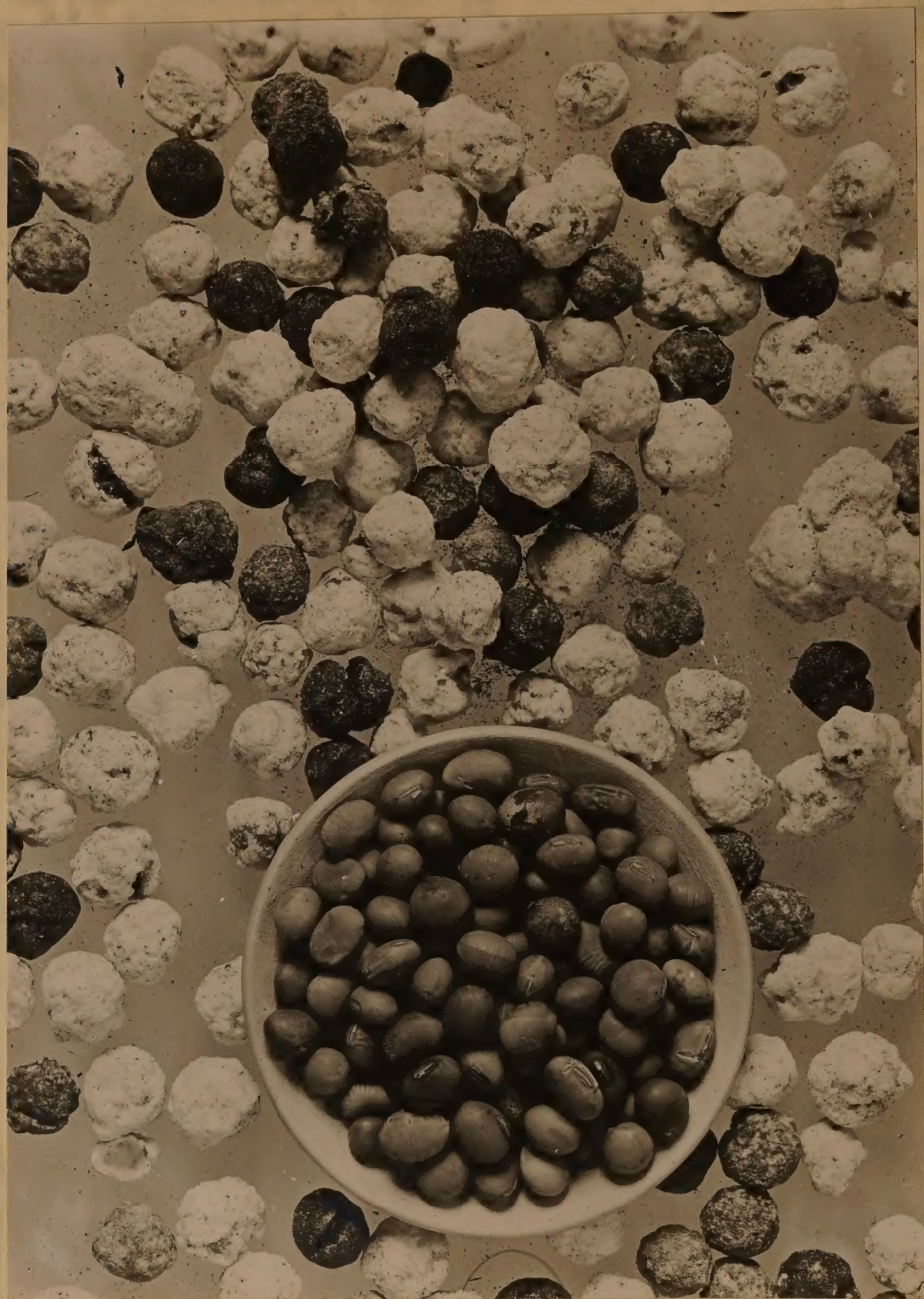
Snowing this morning, but later the snow ceased to fall and we had a pretty good day. Made 14 nearby and life sized pictures today of soybean products and other things.

About ten o'clock the drayman came for the seven cases of chestnuts which we are shipping on the S. S. President Cleveland, to Washington.

Shortly after lunch Dr. Ishawa Namikawa of the Horticultural Section of the Department of Agriculture, Kyoto Imperial University, called at the office.

It was only a few days ago that we received a nice lot of scions of pears and persimmons from him.

The Doctor is returning to Kyoto this afternoon.

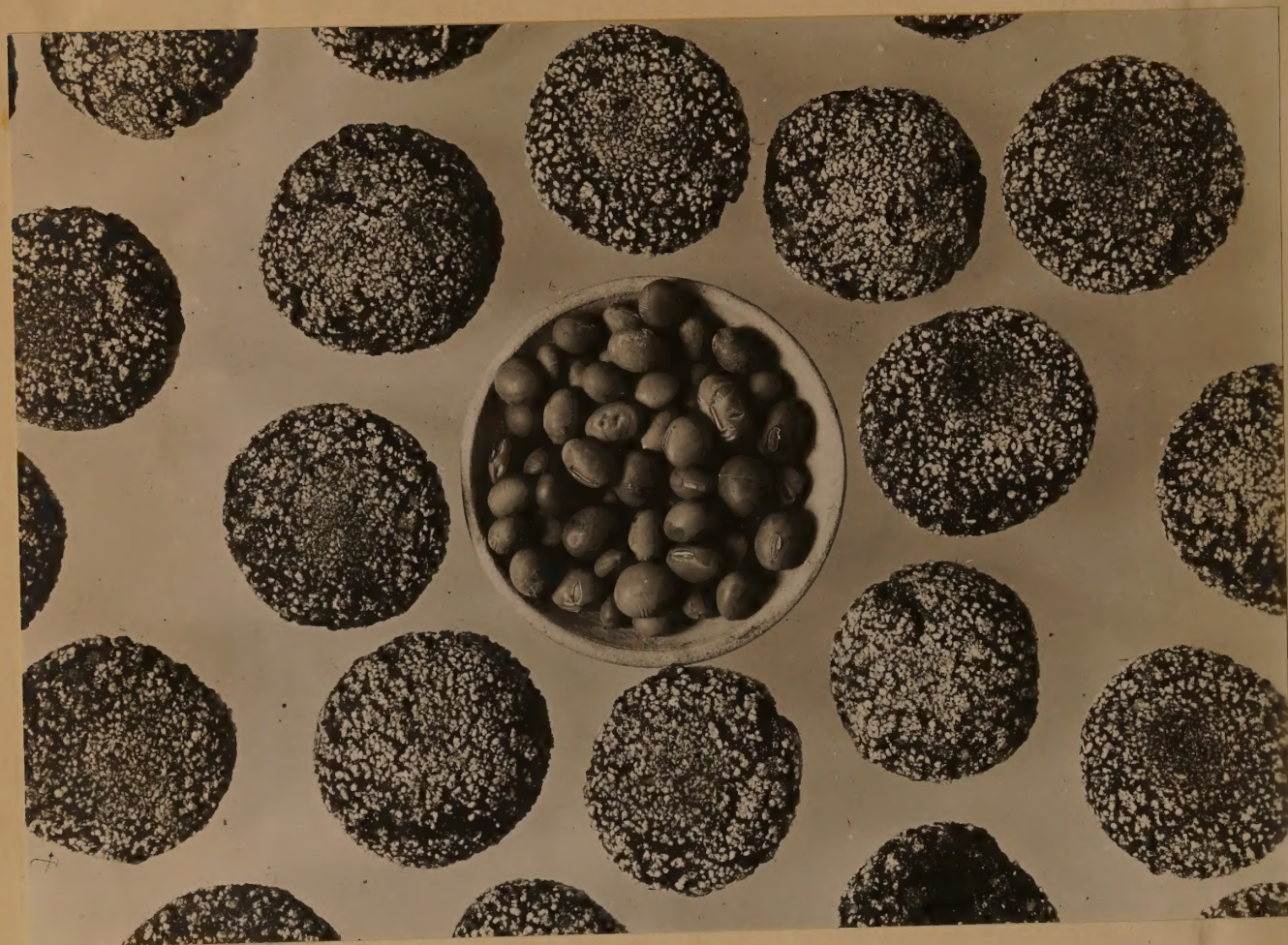


Negative #44990. Soja max. Soybean product #4216.
A life sized picture of sugared roasted soybeans. The
sugar was of different colors, pink, white, green and
brown. Purchased in a confectionary store in Tokyo,
Japan, Feb. 26, 1930.



Negative #44991. Soja max. Soybean product #3898.

A life sized picture of small rounded rectangular cakes made from roasted green soybean flour, they are browned on top. Purchased in Oji section, Tokyo, Japan, Feb. 24, 1930. Native name "Murasame". Price, 40 sen a pound.



Negative #44992. Soja max. Soybean product #3899.

A life sized picture of small brown sugar coated macaroons made of wheat flour and coarsely ground roasted soybeans.

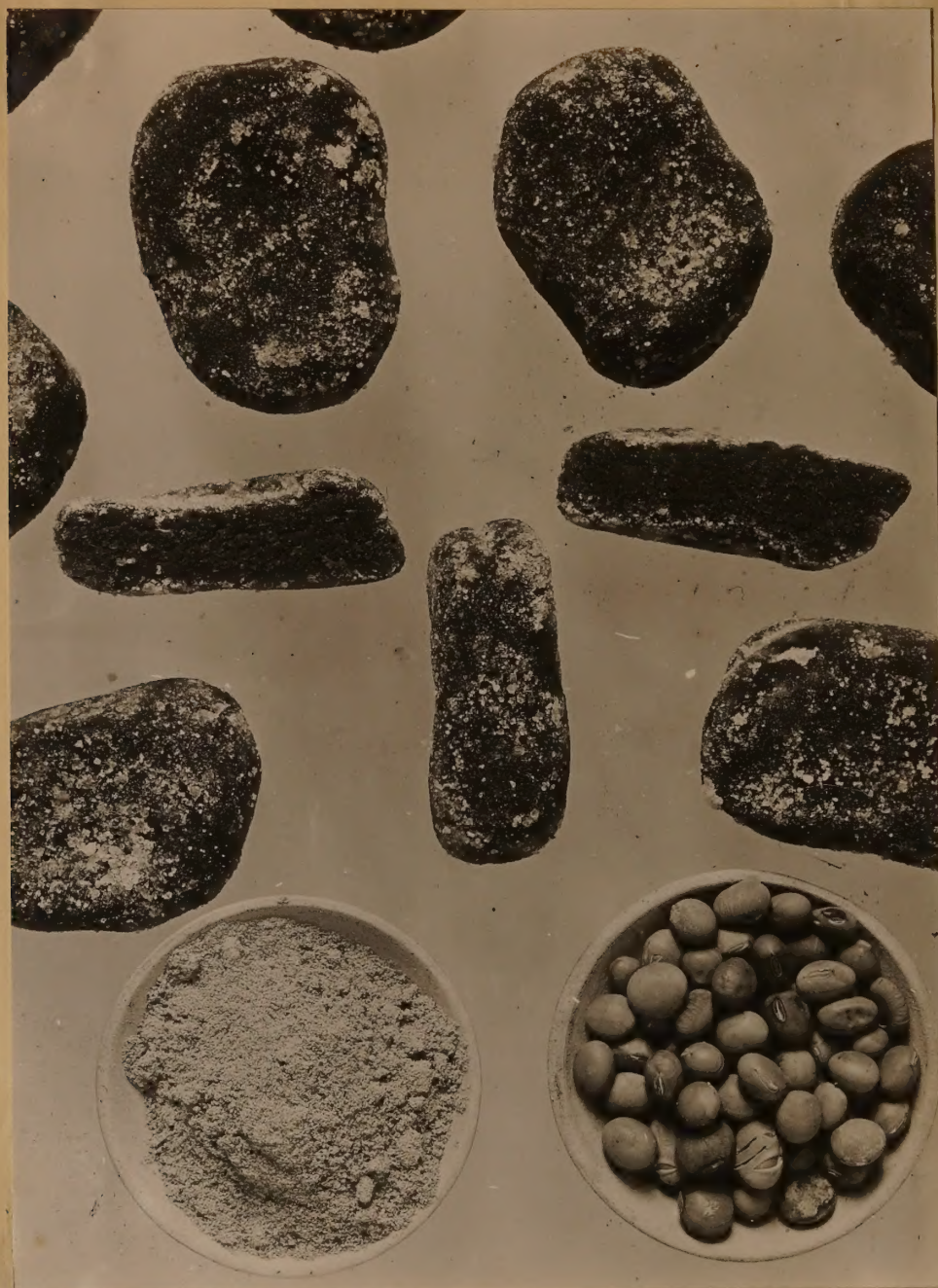
Purchased at a confectionary store in Oji section,

Tokyo, Japan, Feb. 24, 1930. Native name "Daizu

makoron". Sell at 50 sen a pound.



Negative #44993. Soja max. Soybean product #3900.
 A life sized picture of a small dish of soybeans and
 soybean flour, also small round twisted cakes about
 3" long made of sweetened roasted green soybean flour.
 Purchased in a confectionary store in Oji section,
 Tokyo, Japan. Native name "Koborematsuda".
 They sell for 20 sen a pound.



Negative #44994. Soja max. Soybean product #4215.
 A life sized picture of a small dish of soybeans and
 one of soybean flour, also irregular confections of
 sweetened roasted green soybean flour and shaped like
 large broad beans. Purchased in a confectionary store
 in Nipporo Section, Tokyo, Japan, Feb. 25, 1930. Native
 name "Mame kinto". They sell for one sen each.



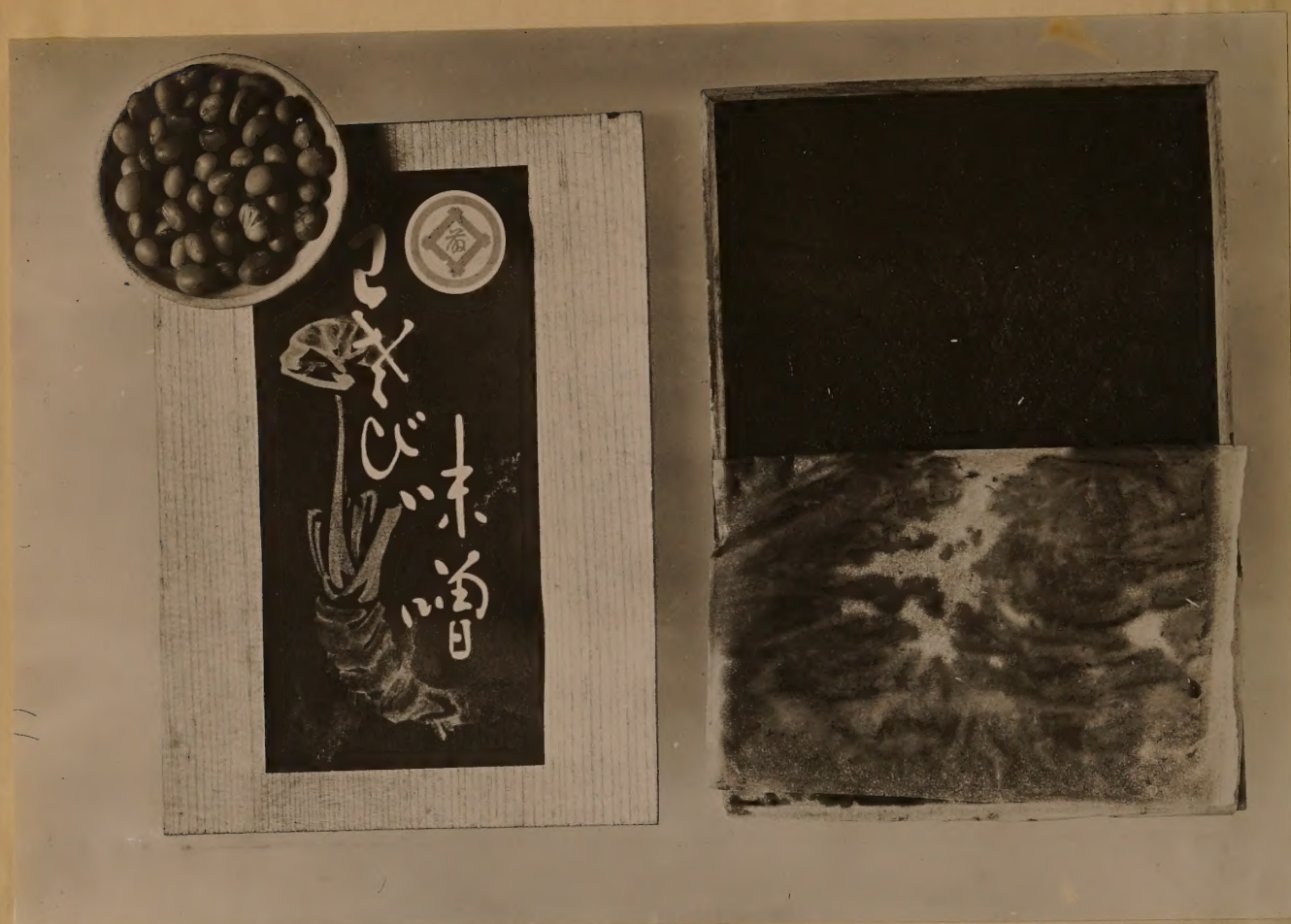
Negative #44995. Soja max. Soybean product #4214. Sweetened puffed rice (pink and white) coated on sides with sweetened roasted green soybean flour. Native name "Gokabo". Purchased at a confectionary store in Konoso, Japan, Feb. 25, 1930. They sell for 20 sen a package. Package measures $3\frac{1}{4}$ " x $7\frac{3}{8}$ ". This picture also shows small dishes of soybeans and soybean flour.



Negative #44996. Soja max. Soybean product #4217.
 A box of Miso purchased in the food department of a
 large department store in Tokyo, Japan, Feb. 26, 1930.
 Native name "Kinzanji". Kinzanji is the name of a
 temple in Kyoto and ^{this miso} was first concocted by a priest
 in this temple. Size of box 4 $\frac{1}{2}$ " x 6 $\frac{1}{2}$ ".



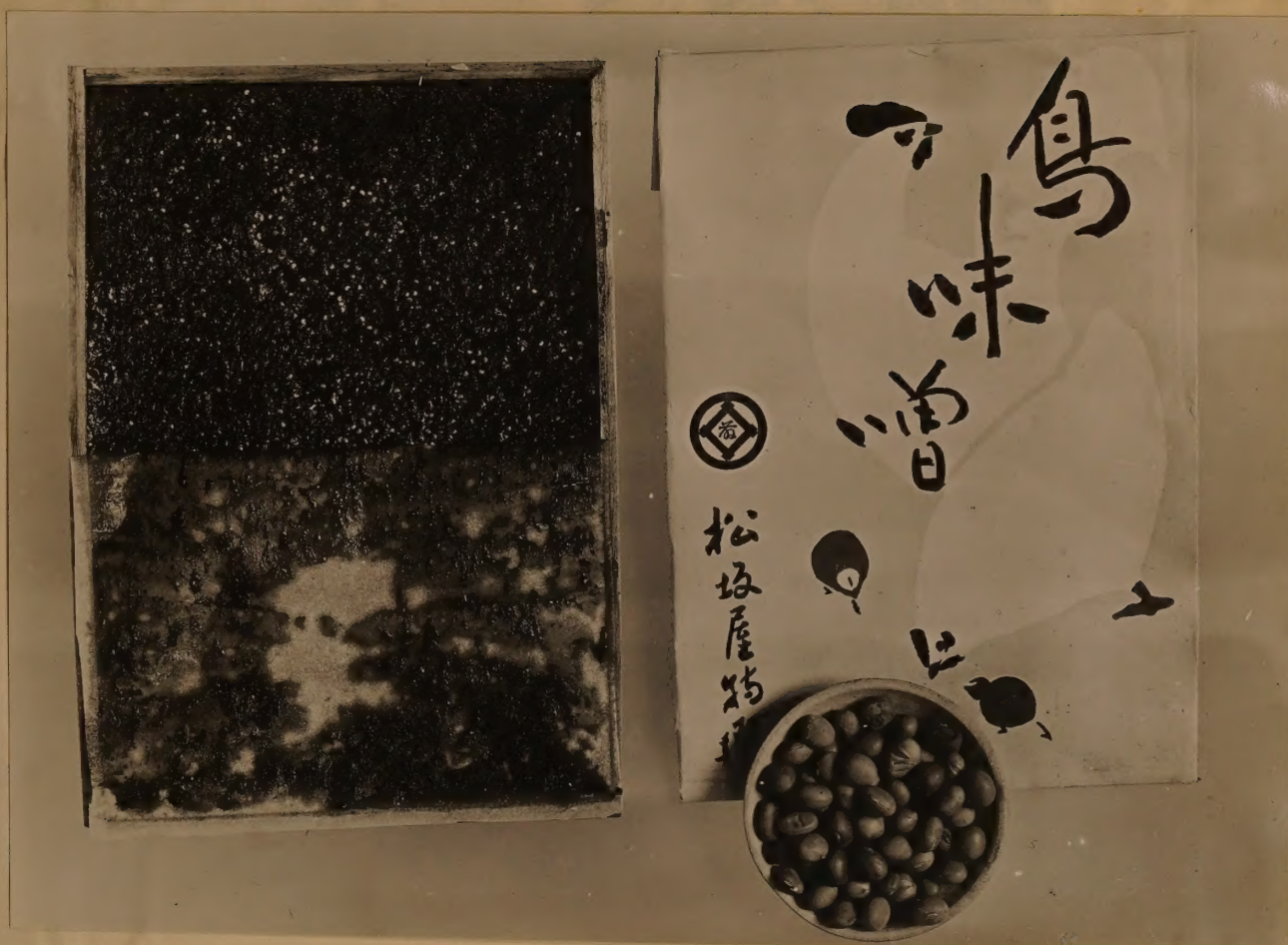
Negative #44997. Soja max. Soybean product #4218.
 The actual size of this box is $4\frac{1}{2}$ " x 6". The picture
 is of a box of Miso which was purchased in the food
 department of a large department store in Tokyo, Japan,
 Feb. 26, 1930. Native name "Ssikyo Miso". This is a
 form of white miso sweetened, containing a large amount
 of rice.



Negative #44998. Soja max. Soybean product #4221.

Box of miso purchased in the food department of a large department store in Tokyo, Japan, Feb. 26, 1930.

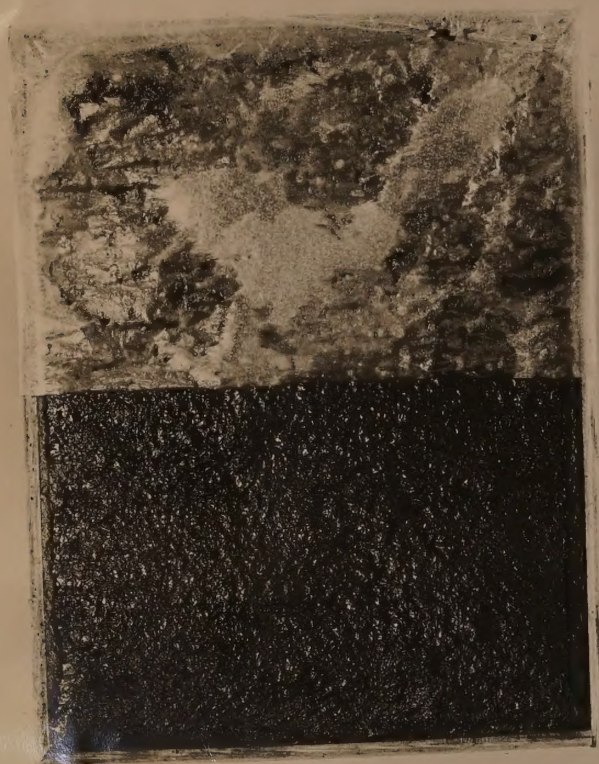
Native name "Wasabi miso", Japanese horseradish is mixed with the miso. Box measures 4" x 5½". In the picture is a small dish of soybeans.



Negative #44999. Soja max. Soybean product #4220.

Box of miso purchased in the food department of a large department store in Tokyo, Japan, Feb. 26, 1930.

Native name "Tori miso", this form of miso has chicken meat in it. Actual size of box is 4" x 5½".



Negative #45000. Soja max. Soybean product #4219.

Box of miso purchased in the food department of a large department store in Tokyo, Japan, Feb. 26, 1930.

Native name "Goma miso". This form of miso has sesame seed mixed in it. Size of box is $4\frac{1}{2}$ " x $5\frac{1}{2}$ ".



Negative #45001. Bambusa sp. Bamboo fruit basket.

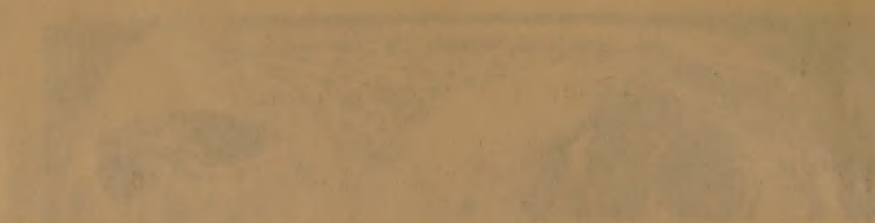
An attractive bamboo basket of fruit, it contained two "Sun Kissed" oranges, four tangerines, one large orange and four apples. This basket of fruit retailed at one of the large department stores for Yen 3.00. It was purchased primarily for the basket which is very attractive. This was taken before the basket was opened. See #45002 and -3.



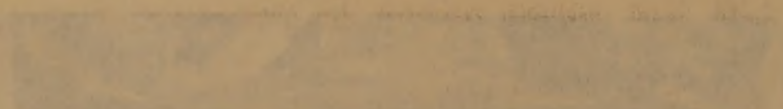
Negative #45002. Bambusa sp. Bamboo fruit basket.
 This view is of the same basket shown in the previous
 picture but after the top was removed. It shows the
 fruit in place. Different colored fruit was used so as
 to make it more attractive.



Negative #45003. *Bambusa* sp. Bamboo baskets.
 A fairly nearby view of a collection of bamboo baskets,
 in the background is the basket of fruit and lid of the box
 shown in pictures #45001 and 002. In the foreground is a
 collection of small baskets filled with different colored
 candy for the Dolls' Festival, March 3rd of each year.



1944



REPORT OF THE COMMISSIONER OF THE GENERAL LAND OFFICE
 IN RESPONSE TO A RESOLUTION OF THE HOUSE OF COMMONS
 PASSED ON 12TH JANUARY 1944
 CONCERNING THE PROPOSED ACQUISITION OF LAND
 IN THE DISTRICT OF THE GREAT OXFORD RIVER
 FOR THE PURPOSES OF THE GREAT OXFORD RIVER
 TRUST

Thursday, February 28, 1930.

Worked at the office with official reports,
notes and pictures all day.

Thursday, February 22, 1900

Journal of the office with official records

Notes and lectures all day

Afternoon in the office

Evening in the office

Evening in the office

Evening in the office

Evening in the office

Evening in the office

Evening in the office

Evening in the office

On the 22nd of February, 1900, I

received from the

Director of the

Department of

the following

information

concerning

the

same

and

the

same

and

Saturday, March 1, 1930.

Tokyo, Japan.

Morse and Suyetake were working at the office with soybean products while Dorsett was making nearby pictures of the ones they collected day before yesterday.

After lunch Morse and Suyetake again went scouting for soybean products. Dorsett put up six lots of Chinese "Tamopan" persimmon scions. These came in during the morning from Mr. Peter Liu of Peiping, China. He secured them from the Ming Tombs region to the northwest of Peiping.

The six lots of eight scions each were sent to the following parties and institutions who have collections of Japanese persimmons and who we thought might like a Chinese variety: Dr. Isawa Namikawa, Horticultural Section, Imperial University, Kyoto, Japan; Dr. K. Nagai, Imperial Horticultural Experiment Station, Okitsu, Shizuoka-ken, Japan; Dr. S. Sato, Director, Tokyo-fu Agricultural Experiment Station, Tachikawa-cho, Tokyo-fu, Japan; Mr. U. Morishita, In Charge of Horticultural Work of Kyoto Prefecture, Kyoto-fu, Japan; Mr. M. Yokoyama, Director, Gifu Agricultural Experiment Station, Gifu-ken, Japan; and Director, Saitama-ken Agricultural Experiment Station, Urawa, Saitama-ken, Japan. The parties to whom these scions were sent have already given to us fully from their collections.



Negative #45004. Boia max. Soybean product #4227.

Soybean, peanut and puffed rice candy in the shape of a dish. Used at the time of the Doll Festival on March 3.

Tokyo, Japan, Feb. 26, 1930. Price of package .35 sen.



Negative #45005. Soja max. Soybean product #4226.

A nearby view of a parcel and a part of its contents. The package measures $5\frac{1}{2} \times 7\frac{5}{8}$ ". This is a package of rice bacteria (koji) received from the T. Asoda Miso Factory, Tokyo, Japan, Feb. 28, 1930. Native name "kuroban mayashi". This bacteria is used in the production of miso malt which is used in the manufacture of miso. The quantity in this package is sufficient to inoculate 5 koku of rice (25 bu.). Price .35.

Sunday, March 2, 1930.

Tokyo, Japan.

Worked at the office from early morning till late at night writing up and packing articles made in part of wholly of bamboo.

These articles have been collected for the exhibit in the new museum building which is being completed at the Government's Barbour Lathrop Bamboo Garden near Savannah, Georgia.

We have two cases each something like 22" x 22" x 6' over all, filled with quite a collection of interesting bamboo articles. We are in hopes that we can get these shipped this week.

Monday, March 3, 1930.

Tokyo, Japan.

Finished up the packing and nailed up the two cases of bamboo (each case is about 22" x 22" x 6') and wrote a letter in the rough to The Kokusai Un-Yu Kabushiki Kaisha, transfer company at Yokohama to call and get them and to obtain the necessary export permit and B/L and ship them as marked.

We are afraid that the bailing iron used is too light, and will either get heavier iron and rebail or have the cases roped, as is a common practice here.

Today has been a bad, rainy disagreeable day.

About noon Mr. Y. Kurihara called at the office to get mail for Mr. Fred C. Brosius, Room 10 Ferry Building, San Francisco, California, containing B/L and a letter about the shipment of seven cases of chestnuts we wrote him about a few days ago.

Mr. Kurihara also got an advance of funds to pay drayage from here to Yokohama and the necessary charges there incident to getting the shipment aboard the S. S. President Cleveland tomorrow. He is attending to all the details concerning this matter. He will mail Duplicate B/L to Mr. Brosius and bring one back so that we can send it to Mr. Beattie when we write him in detail about this shipment.

London, March 2, 1905.

My dear Sir,

I have just received your letter of the 27th inst.

and am glad to hear that you are well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

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I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

I am sorry to hear that you are not well.

March 4, 1930.

Tokyo, Japan. 5, 1930.

Worked on photographic prints and on packing seed and other plant propagating material and getting it on its way to the Department at Washington, D. C.

Rained a good part of the day.

March 4, 1930

Dear Sir,

Based on photographic records and on field work
and other data regarding the history of the
the way to the Department of Agriculture, D. C.

It is a good point of view.

Very truly yours,
[Signature]

[Faint text, possibly a second signature or name]

[Faint text, possibly a third signature or name]

[Faint text, possibly a fourth signature or name]

[Faint text, possibly a fifth signature or name]

[Faint text, possibly a sixth signature or name]

[Faint text, possibly a seventh signature or name]

[Faint text, possibly an eighth signature or name]

[Faint text, possibly a ninth signature or name]

[Faint text, possibly a tenth signature or name]

Tokyo, Japan.

Wednesday, March 5, 1930.

Got the two cases of bamboo-made articles roped and ready to go. Also made a number of life size and nearby pictures of soybean products.

Mr. Kurihara called and gave us a statement of the results and his expenditures incident to the shipment of the seven cases of chestnuts shipped to Washington on the S. S. President Cleveland on March 4, 1930, at the request of Mr. R. Kent Beattie.

Rained all day again today. This is the third consecutive day of rain.

The pictures made today follow. .



Negative #45006. Soja max. Soybean product #4230.

A life size picture of a mixture of small thin cakes made of rice flour and chopped or coarsely ground roasted soybeans.

Native name is "Wanairo sobei". Purchased in a confectionary store in Tokyo, Japan, March 1, 1930.

Price 55 sen a pound.



Negative B45007. Boia max. Soybean product #4233.

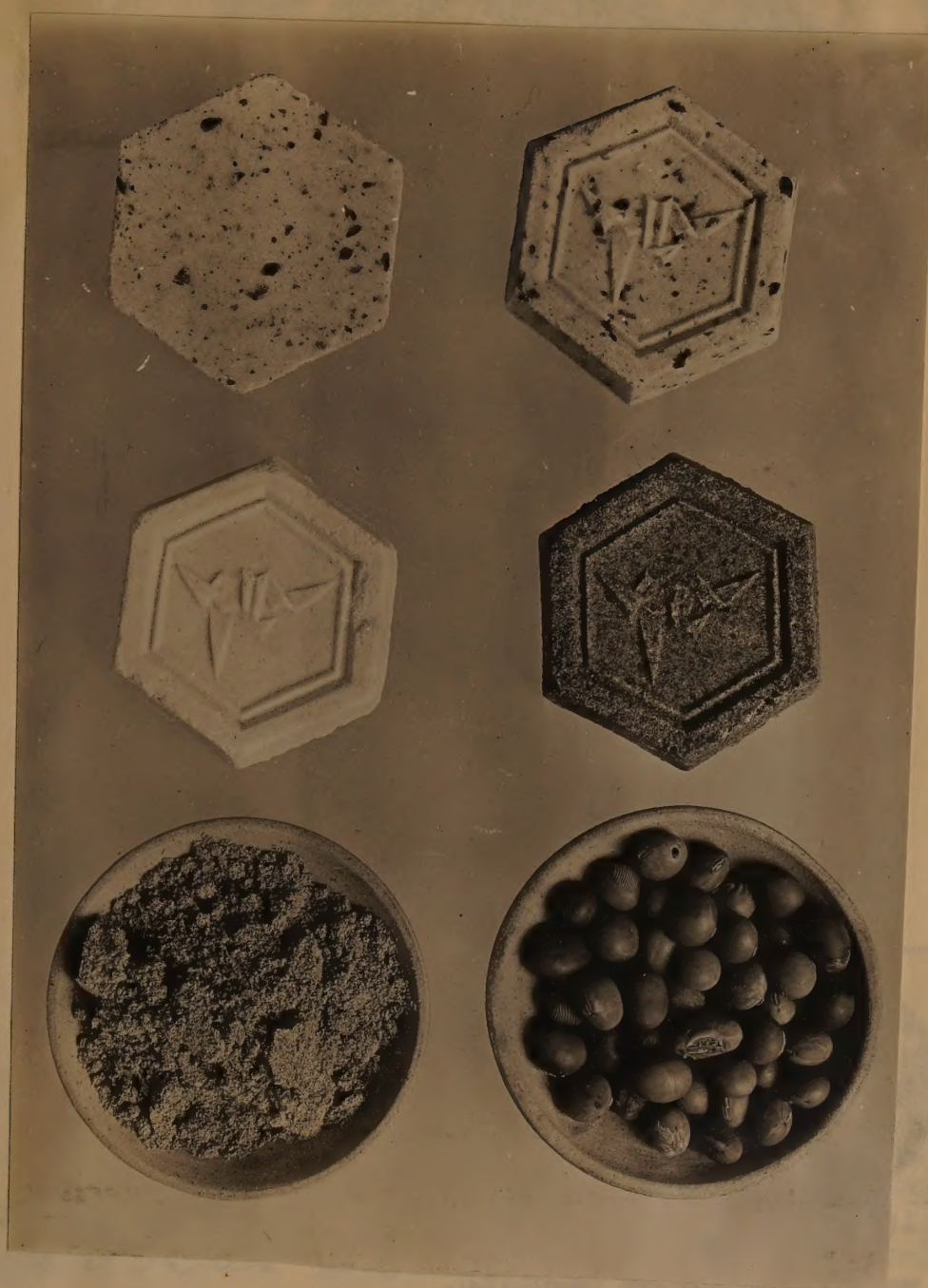
A life size view of small cookies made from roasted yellow soybean flour.

Purchased at a confectionary store Tokyo, Japan, March 1, 1930. Native name "Fukube". Very light yellowish brown in color. Price 1½ sen each.



Negative #45008. Soja max. Soybean product #4234.

A life size picture of white sugar candy coated roasted soybeans of different colors, white , brown(cinnamon) pink and green (tea). Native name "Asahi mame". Purchased in confectionary store, Tokyo, Japan, March 1, 1930. Price 28 sen(about 14 cents) per pound.



Negative #45009. Soja Max. Soybean product #4235.

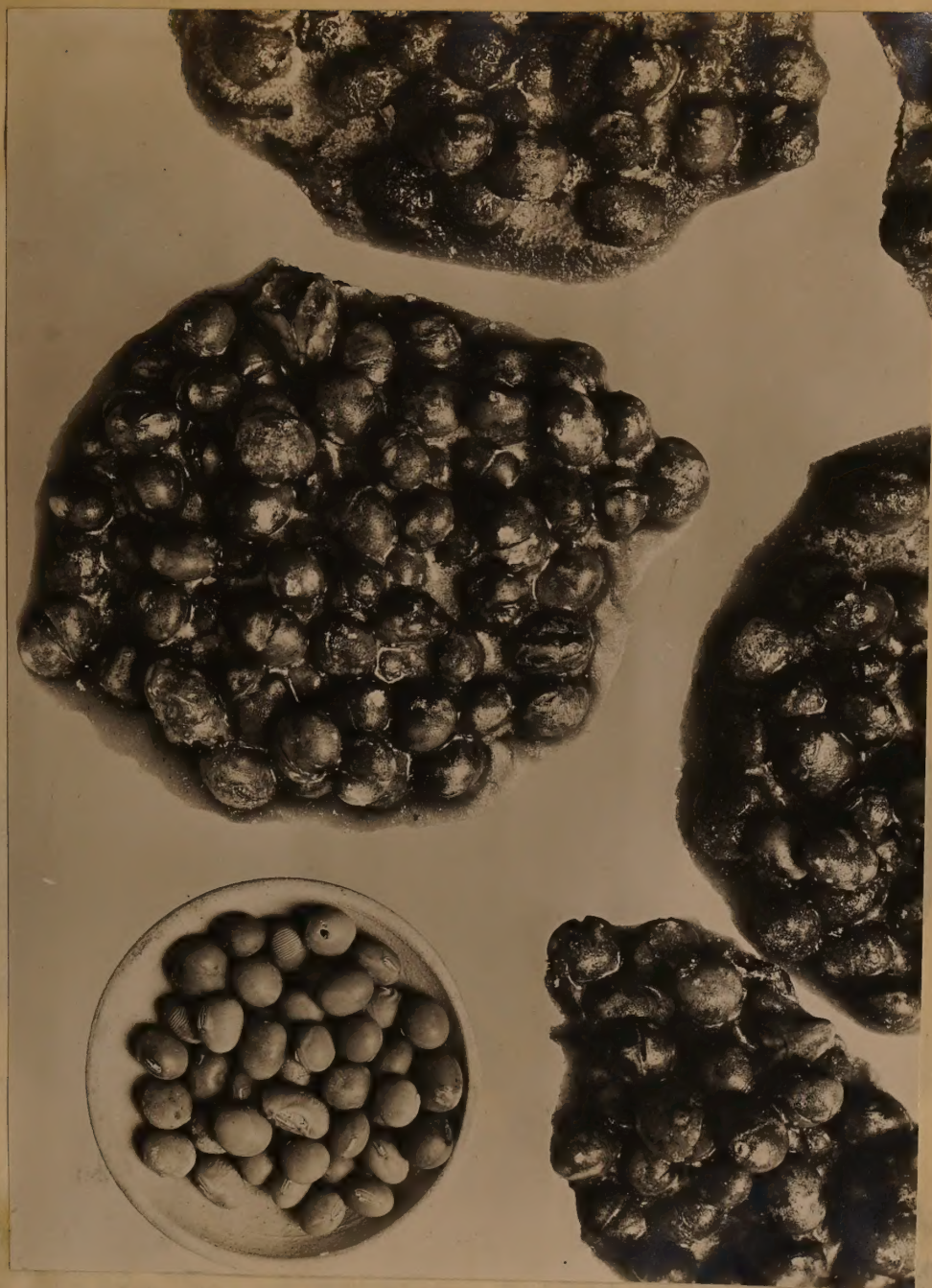
A life size picture of small cakes of different colors, brown, pink, black and white. Purchased in a confectionary store in Tokyo, Japan, March 1, 1930. The brown cakes are made of roasted yellow soybeans.



Negative #45010. Soja max. Soybean product #4231.

Life size picture of small round pieces of candy. Some contain raisins, others roasted soybeans (yellow), adzuki beans and roasted peas or peanuts.

Purchased in a confectionary store in Tokyo, March 1, 1930. Native name "Goshiki mame ite". Price 45 sen (about 22½ cents) per pound.



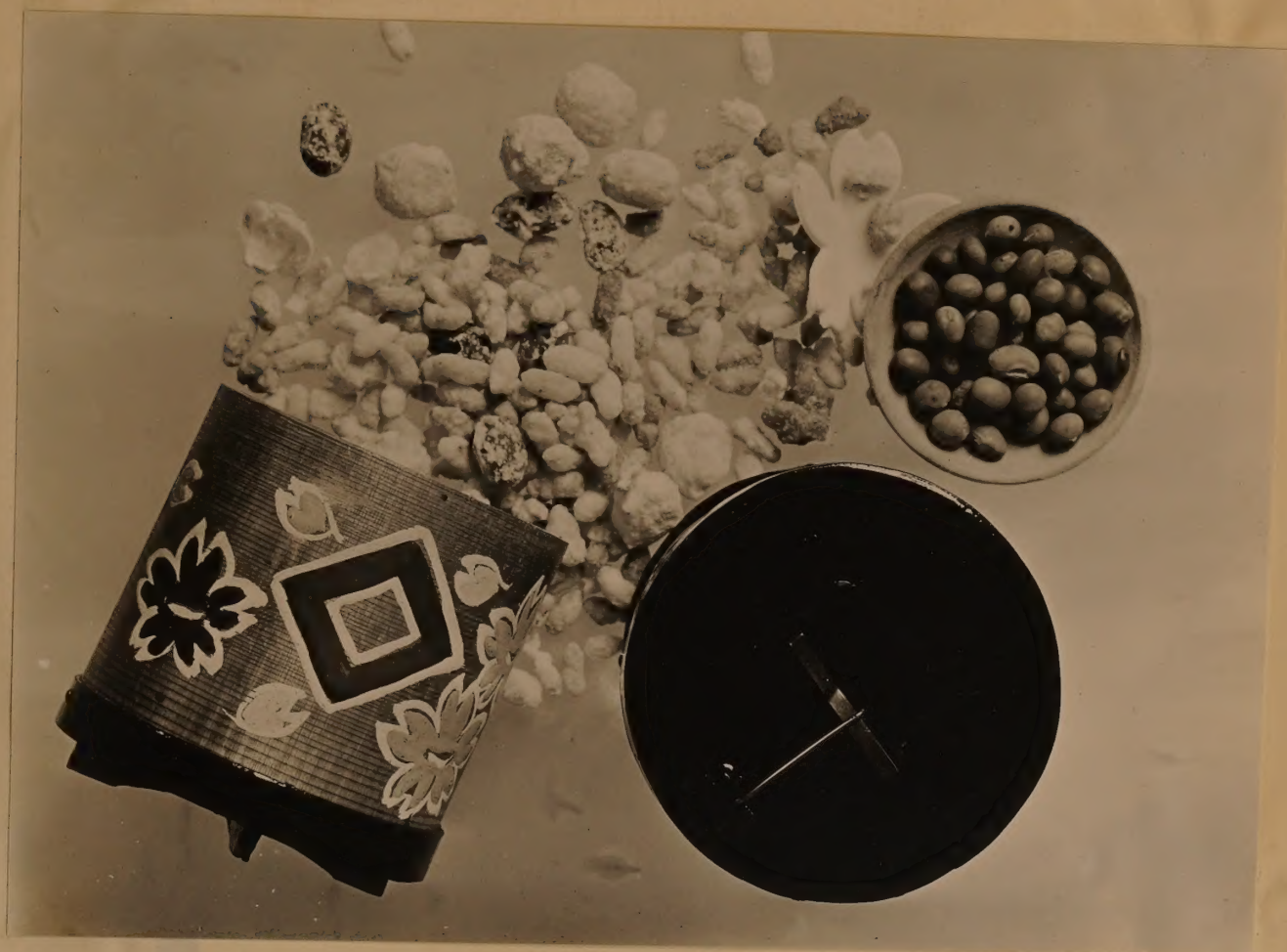
Negative #45011. Soja max. Soybean product #4232.

A life size picture of round pieces of soybean candy consisting of sugar candy in which are embedded roasted greenish yellow soybeans. Purchased at a confectionary store in Tokyo, Japan, March 1, 1930. Native name "Ita m ame". Price 2 sen, about one cent, each.

Negative #45012. Soja max. Soybean product #4239.

The tub or cask measures 3 $\frac{1}{2}$ " across. Two small wooden
tubs with bamboo hoops, filled with sugared puffed rice and
sugared roasted soybeans. Used at the Girls' Festival
(Doll) March 3.

Purchased in a confectionary store Tokyo, Japan, March 1,
1930.



Negative #45013. Soja Max. Soybean product #4240.

Two small Japanese lanterns filled with sugared puffed rice and sugared, roasted soybeans (black and yellow and green varieties). These are used at the Girls' Doll Festival, March 3. Purchased at a confectionary store, Tokyo, Japan, March 1, 1930.



Negative #45014. Soia max. Soybean product #4241. A small celluloid box in the form of a throne and steps on which are small dolls in acorn burs. The box is filled with puffed rice (sugared) and sugared roasted black and yellow and green soybeans. Purchased in a confectionary store, Tokyo, Japan, March 1, 1930. Used at the Girls' Doll Festival, March 3.



Negative #45015. Solia max. Soybean product #4236.

Box measures $2\frac{1}{2}$ " x $4\frac{1}{2}$ ". Showing a small wrapped tin box and about 10 irregular pieces of clear brown syrup candy with roasted yellow soybeans mixed in. Purchased in a confectionary store, Tokyo, Japan, March 1, 1930. Price, small tin 50 sen (.25 cents); large tin 90 sen (.45 cents).

Thursday, March 6, 1930.

Tokyo, Japan.

Worked on photographic albums and on packing and putting up parcel post packages for the diplomatic pouch which goes forward on the S. S. President Madison, sailing from Yokohama March 11th, en route to Seattle, Washington.

We also packed some of our supplies and equipment preparatory to our transfer of headquarters from Tokyo to Dairen, Manchuria.

We are planning to leave here about March 15, 1930, so as to get to Dairen and get our headquarters established and fixed up in time to get out to see and make notes and pictures of the spring and early summer field operations of the farmers in that region.

Thursday, March 6, 1930.

Chicago, Illinois.

Visited the photographic studio and on looking at
 evening paper past papers for the Chicago Tribune
 also saw report on the U. S. President's visit.
 The Chicago Tribune March 11th, on route to Seattle, Washington.
 It also carried story of our arrival and departure
 at Chicago to our transfer of headquarters from Chicago
 to Denver, Colorado.
 We are planning to leave here about March 15, 1930,
 so as to get to Denver and get our headquarters established
 and fixed up in time to get out to the new area
 and picture of the spring and early summer field opera-
 tions of the forests in that region.

Friday, March 7, 1930.

Tokyo, Japan.

Raining again this morning. We have practically had rain since Sunday the second, and that too almost continuous.

Today we worked on our quarterly report for October, November and December, and are pleased to record that it is almost finished. We will have it completed and packed for the diplomatic pouch leaving here Monday March 10th.

In addition to the foregoing we handled some official correspondence and packed half a dozen or so trunks with our supplies and equipment for our move to Dairen by the 15th or a little later.

Friday, March 7, 1930.

Tokyo, Japan.

Raining again this morning. We have practically

had rain since Sunday the second, and that has almost

continued.

Today we worked on our country report for October,

November and December, and are pleased to report that it is

almost finished. We still have it completed and passed

for the diplomatic pouch leaving here Monday March 10th.

In addition to the foregoing we handled some official

correspondence and packed half a dozen or so trunks with

our supplies and equipment for our drive to Japan by the

train of a little later.

Saturday, March 8, 1930.

Tokyo, Japan.

Worked on official correspondence and in packing supplies and equipment. We got along pretty well with this work. We, of course, cannot pack anything to speak of in connection with our photographic outfit for we are almost constantly using this for photographic work on the soybean products we are getting.

Thursday, March 6, 1930.

Tokyo, Japan.

I received an official correspondence and in passing
mentioned the subject. It has about thirty years ago
this part. It is, of course, almost dead existing in the
of Japan, and with our photographic efforts for the
also occasionally using the for photographic work as
the system is not so good.

Sunday, March 9, 1930.

Tokyo, Japan.

Worked on our account; got parcels 171 and 172 packed with our quarterly report and the scions which go with it and have them with six other packages, numbers 158, 159, 165, 167, 168 and 169 ready to deliver to the American Consulate tomorrow to go forward on the 11th in the diplomatic pouch.

We also got several trunks packed. We are gradually getting things in shape for our departure about March 15th or 20th for Dairen, Manchuria.

Friday, March 2, 1934

Friday, March 2, 1934

Worked on our account; got parcels 171 and 172 packed with our quarterly report and the balance which we wish to have sent with the other packages, on about 12:30, 1934. 167, 168 and 169 ready to deliver to the American Consulate tomorrow to be forward on the ship in the afternoon. Also packed 173 and 174 for delivery tomorrow. We also got several things packed, so are gradually getting things in shape for our departure about March 12th or 13th for Dallas, Texas.

Nothing left but to get our baggage and suit packed and ready to go.

Monday, March 10, 1930.

Tokyo, Japan.

Attended to official correspondence in the early morning. About 10 a. m. we delivered 8 parcel post packages to the Consulate to go into the diplomatic pouch which goes forward tomorrow.

About 11 o'clock Morse and Suyetake went to visit a manufactory of white miso. Dorsett remained at work at the office. About noon a drayman brought up two large boxes of seed, shipped to us by the Agricultural section of the Bureau of Industry of the Government-General of Chosen.

This is the material which they promised to get for us when we were there last fall. The collection contains something like 297 numbers of soybeans and about 816 numbers of miscellaneous farm and garden seed.

We will begin tomorrow to check this seed with the list and also to write it up so as to get it packed for shipment before leaving here for Dairen. It now begins to look as though we will not be able to leave before the latter part of March.

Monday, June 10, 1902.

Dear Sir,

Attached is official correspondence in the early

history. About 10 a. m. on Saturday 8 parcel post packages

for the Government to be sent the following parcels which

have been forwarded.

About 11 o'clock these and the other parcels were sent by

mail. The parcels of which also, I have retained at least one

the office. About noon a telegram brought up the large

boxes of seed, which is sent by the Agricultural Station

of the Bureau of Industry of the Government-General of

China.

This is the material which has been sent to the

on which we have been sent. The collection contains

something like 100 pounds of seed and about 500

number of miscellaneous items and garden seeds.

We will begin tomorrow to check this seed with the

list and also to make it up so as to get it packed for

shipment before leaving here for Canton. It may be

so that as things we will not be able to leave before

the latter part of next.

Tuesday, March 11, 1930.

Tokyo, Japan.

Today we went to work on the collection of 1113 numbers of miscellaneous farm seed sent to us from the 13 prefectures of Chosen through the Bureau of Industries Government-General, Keijo, Chosen.

Judging from what we have handled today this is a mighty nice and interesting collection of seed. The seed came from widely separated areas having quite different soil and climatic conditions. They are from a region too which should make them of interest and possible value for trial over quite a wide area of the United States.

On account of the quantity of material received it will take us some little time to get it all written up and packed for shipment.

We received today the bale of five rice straw pads and a bundle of rice straw rope from

These are from the ~~5~~stock they use in making soybean, rice and other small grain sacks. The rope is that used in the tying of the bags of grain after they are filled. These we will pack, as they are in the bale, and send them along by freight with the two cases of bamboo made articles. We plan to get this shipment on the S. S. President Pierce sailing March 18, 1930 from Yokohama.

We did not receive a reply to our letter under date of September 30, 1929 addressed to Mr. Knowles A. Ryerson, concerning Mr. B. Y. Morrison's letters under date of August 8 and 19th, 1929. In view of this fact and also on account of their character and the additional fact that

they are official letters they are being copied under this date.

These letters perhaps logically should have followed our letter of the above date to Mr. Ryerson, but as that was not done and now cannot be on account of the fact that that quarters report has been numbered and sent in to the office. The two letters noted above follow.

Wednesday, March 12, 1930.

Tokyo, Japan.

Worked at the office until about 9:20 then went to Shimbashi Station and at 9:40 a. m. took the electric tram for Oimachi, Japan, to visit, get information and make pictures at the Sendai Miso Jozozo Miso factory. Specific notes concerning this soybean product will appear with the supplemental report which will be added to our report later.

We left Oimachi at 2:30 and arrived at Shimbashi at 2:40 p. m. Put in the evening developing pictures and writing inventory descriptions of seed.

As for the results of our efforts in picture making this may be judged by the following.



Negative #45016. Interior of miso mixing room.

View of a good portion of the interior of the steamed soybean cooling and miso mixing room at the Sendai-Miso Factory at Oimachi, Japan. To the left is a bean crusher and mixer invented and in use by this company. Further back on the left are mixing tools including bamboo baskets of peculiar shape. In the background are two steaming or bean cooking tanks. The first one is in operation, the second idle due to a mishap. To the extreme right is a washing tank.



Negative #45017. Soja max. Interior of part of miso plant. Interior view showing a portion of the Sendai-Miso Factory, where the casks of miso are weighed up and loaded into trucks for delivery, in the background is a part of a storage and working section.



Negative #45018. Soja max. Miso factory interior.
A nearby view of the large steaming bean tank, not in operation, shown in picture #45016. The steam pipe for live steam for cooking the beans enters at the bottom from the opposite side shown here.



Negative #45019. Soja max. Soybean miso mixing tubs
300 years old.

A nearby view of tubs hewn out of tree trunks, which
were used more than 300 years ago in the mixing of
miso. See picture #44966.



Negative #45020. Soja max. Miso storage tanks full of miso. View in one of the large storage and miso curing storage rooms. This Sendai-Miso Co., has a number like this. There are 16 casks lengthwise of the building and five across the ends. There is two center rows each with 12 casks. The casks are about 7' in height and 8' to 10' across. The miso is kept in this way a year or longer to cure.



Negative #45021. Soja max. Soybean steaming tanks.
A nearby view of the large soybean steaming tank, in operation, from the reverse side shown in picture #45016. It also shows a portion of the tank to the left which is not in operation.



Negative #45022. Soja max. Soybean product and interior of work room.

Showing in a corner of the soybean cooling and mixing room a large pile of rice malt salted and ready to mix with an equal amount of cooked soybeans. To the right is a portion of a small mixing tub with bamboo hoops.



#45023. Bambusa sp.

A boy using stilts made of bamboo. This picture was made just as we were leaving the Sendai-Miso factory.

Negative #45023. *Take*

Negative #45024.

Soja max & Bambusa sp.
Two casks of miso at the Sendai-Miso Factory put up and consigned to San Francisco, California. They have a considerable trade there for this product.





Negative #45025. *Bambusa* sp. Bamboo.

A cooper at the Sendai-Iso Factory making bamboo hoops
for hooping miso casks.

Thursday, March 13, 1930.

Tokyo, Japan.

Worked today, which proved to be rainy and disagreeable all day, at the office on numbering and writing up what we could of our miscellaneous collection of seed.

Thus far it looks to be a fine collection and quite interesting.

TUESDAY, MAY 13, 1908

TO THE EDITOR OF THE
CITY OF NEW YORK:
I have the honor to acknowledge the receipt of your letter of the 10th inst. in relation to the matter of the proposed amendment to the Charter of the City of New York, relating to the appointment of the Board of Education, and in reply to inform you that the same has been forwarded to the proper authorities for their consideration.

I am, Sir, very respectfully,
Yours obedient servant,
J. B. [Signature]

JOHN B. [Signature]
CITY CLERK

Friday, March 14, 1930.

Tokyo, Japan.

Worked on writing inventory descriptions of seed.

About 9:30 a. m. we received two bundles of grape cuttings from the Horticultural Department of Yama Nashi-ken (Prefecture) Agricultural Experiment Station, Kofu City, Yam anashi-Ken, Japan. One of the bundles of cuttings were Delaware which we do not see any very good reason for sending back to Washington. The other were of the Japanese native Koshu Budo - Koshu grape. Fruit said to be large and of a dark purple color. This variety was requested by Mr. C. C. Thomas in his letter of July 5, 1929. It was requested for Mr. Merrill of the Southern Ry.

We packed this material and delivered it to the post office in box #173 to go by commercial parcel post on the first steamer out.

Friday, March 14, 1936

Tampa, Florida

Report on visiting inspection of road.

About 8:30 a. m. we started the inspection of the road.

First the section of road between of Yuma Wash-dam

(approximately 1/2 mile) was inspected. This section

was found to be in good condition. The surface of the road

was found to be in good condition. The surface of the road

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Saturday, March 15, 1930.

Tokyo, Japan.

In our study of soy sauce manufacture, we received information of a factory manufacturing an artificial soy sauce. A visit was made to this factory which is known as the Nippon Jojo Kogyo & Co., Ltd., 102 Omoto-cho, Kolshikawaku, Tokyo. We were taken to the office of the President, Mr. Togano, who was a student at the Nishigahara Agri. Experiment Station Soy Sauce Laboratory. Mr. Togano made a special study of soy sauce brewing under Dr. Kurono, Chief of the Soy Sauce Laboratory, and is recognized as an expert on the brewing of this sauce.

It was learned through Mr. Togano that his method of manufacture is not an artificial one but merely a different method whereby only one-sixth of the time is required in the curing, and less wheat is required. Mr. Togano in his investigations found that by certain changes in the old method of making soy sauce, economy in time of curing and in amount of wheat used could be gained. In the old method, the cracked roasted wheat and steamed soybeans are mixed and treated with the rice culture. In the improved method the cracked roasted wheat and the steamed soybeans are treated separately with the culture, and then mixed. The treatment of the roasted wheat is a secret process and has been patented in Japan and the United States.

After the mixing of the treated soybeans and roasted cracked wheat, salt and water are added. This mixture is then placed in the curing vats, and only 20 days of curing are required for a good quality of soy sauce. However, the

mixture is left in the tubs for 60 days before being removed for pressing out the sauce. This time is one-sixth of that used by other soy sauce factories, as most of them cure the mash for at least one year and in some cases, a year and a half is allowed.

Three grades of the ordinary sauce are manufactured by the Nippon Jojo Kogyo & Co. A special brand known as "Marujo Kanro Shoyu" is also made. This sauce is much heavier than the common sauce and is made by adding to the soybean-roasted wheat mixture, the ordinary sauce instead of salt and water.

The Nippon Jojo Kogyo Co soy sauce sells much cheaper than that of other factories. A two litre bottle sells for 45 sen, whereas the soy sauce of other companies sells for 60 sen for two litre bottle. This company has four factories in the Tokyo District, and has several more distributed about in different parts of the Japanese Empire. There is also a large factory near Hongkong, China. This company uses about 150,000 koku (750,000 bus.) of soybeans yearly in the manufacture of soy sauce at its four Tokyo factories.

Mr. Togano asked much about the soy sauce and soybean situation in the United States. He advised that he sells considerable rice culture for soy sauce manufacture in Los Angeles, Chicago and San Francisco. From information gathered, he evidently has looked into the proposition of starting a soy sauce factory in the United States.

The advertising of products by this firm is the most extensive of any of the firms putting out soybean products we have yet seen in Japan. Attached herewith is a folder used

in advertising. The wrestler represents the health and strength of the Japanese people while the cask of soy sauce he is holding represents the health and strength of Japanese foods for the people.

ウヨシルマ



景品付特価



▲日本で唯一の日米特許の理想的完全のお醤油▼

▲景品付當日の特価▼

印最上醤油	一升六拾錢のものを金五拾錢
印極上醤油	一升五拾錢のものを金四拾錢
印上等醤油	一升三拾八錢のものを金三拾錢
印最上味噌	甘辛共一貫目七拾錢のものを金六拾五錢

宮内省御用達

日本醸造工業株式會社

本社 賣場

小石川區表町百二番地(善光寺坂下)

— 特 價 —

マルショウ

毎月一日と十五日は



東京名物

▲日本で唯一の帝國發明協會表彰の權威あるお醤油▼

日本一のおいしい
お醤油とお味噌

毎月一日景品付特価大賣出

in the morning, the weather was very fine and the
sun was shining brightly. The temperature was
about 70 degrees Fahrenheit. The wind was
light and the sea was calm. The water was
very clear and the bottom was sandy. The
fish were very active and the birds were
singing.

The first of the day was very successful.

The second of the day was also very successful.

The third of the day was also very successful.

The fourth of the day was also very successful.

The fifth of the day was also very successful.

The sixth of the day was also very successful.

The seventh of the day was also very successful.

The eighth of the day was also very successful.

The ninth of the day was also very successful.

The tenth of the day was also very successful.

The eleventh of the day was also very successful.

The twelfth of the day was also very successful.

The thirteenth of the day was also very successful.

The fourteenth of the day was also very successful.

The fifteenth of the day was also very successful.

The sixteenth of the day was also very successful.

The seventeenth of the day was also very successful.

The eighteenth of the day was also very successful.

The nineteenth of the day was also very successful.

The twentieth of the day was also very successful.

The twenty-first of the day was also very successful.

The twenty-second of the day was also very successful.

The twenty-third of the day was also very successful.

The twenty-fourth of the day was also very successful.

The twenty-fifth of the day was also very successful.

The twenty-sixth of the day was also very successful.



Negative #45026. Soja max. Soybean products.

A series of specimen of material entering into the manufacture of soy sauce, with one exception, which is salt.

Left to right: Soybeans, #4255; wheat, #4256; soybean mash, the mixture of wheat and soybeans, #4258; malt from curing tub, #4259; soy sauce, #4257; soy sauce oil, #4260; small cask. Purchased in Tokyo, Japan, March 11, 1930.



Negative #45027. Sole max. Soybean products.

A nearby view of soybean products left to right bottom row:

#4242, pink color; 4243, white color; 4244, brown color.

Images made of millet in the colors noted. The millet is sugared and the eyes are of black soy beans. The images

measure 3" across and 3 $\frac{1}{4}$ " high. The upper row is of pink

and white colored images. Purchased at a stand in the Tameike

Temple grounds. Native name "Daruma Okashi".



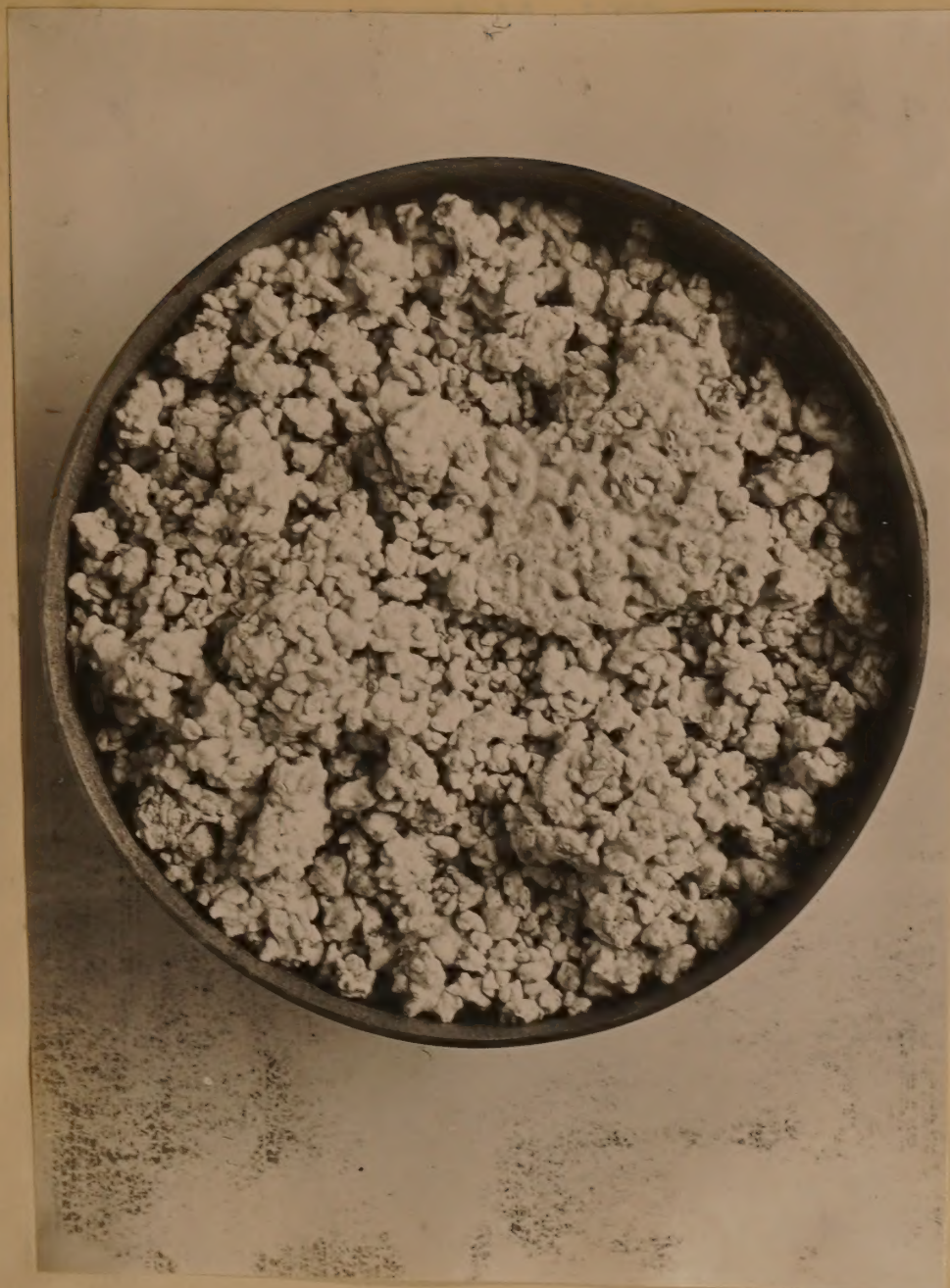
Negative #45028. Soja max. Soybean product.

Life sized picture of small and large images made of sugared millet with soybean eyes. Left to right: brown, #4242 and #4245. The large one measures 3" across and 3½" long. Purchased in the Tameike Temple grounds, Tokyo, Japan, March 11, 1930. Native name "Daruma okashi."



Negative #45029. Soja max. Soybean product #4263.

A nearby view of a small commercial box and label of white miso manufactured from polished rice and soybeans. Sample purchased from the Mikanaya Miso Co., Tokyo, Jaan, March 10, 1930. This form of miso (white) is not used as extensively as the red miso, it is used on special occasions in soups and eaten as cheese with other foods. White miso is much more expensive than red and has more rice in it.



Negative #45030. Soja max. Soybean product #4262.

A nearby view of a circular box of rice koji from the Mikawaya Miso Co., Tokyo, Japan, secured March 10, 1930.

This koji is made from polished rice and allowed to mould. It is used mixed with soybeans in the manufacture of white miso and in the manufacture of sake, a white Japanese wine, is also made by adding rice and 10 times the amount of hot water.

Sunday, March 16, 1930.

Tokyo, Japan.

Worked at the office packing seed and making
nearby pictures of soybean products.



Negative #45031. Sola max. Soybean product.

A nearby view of a commercial box and its contents of seven different kind of legumes salted, sauced and roasted.

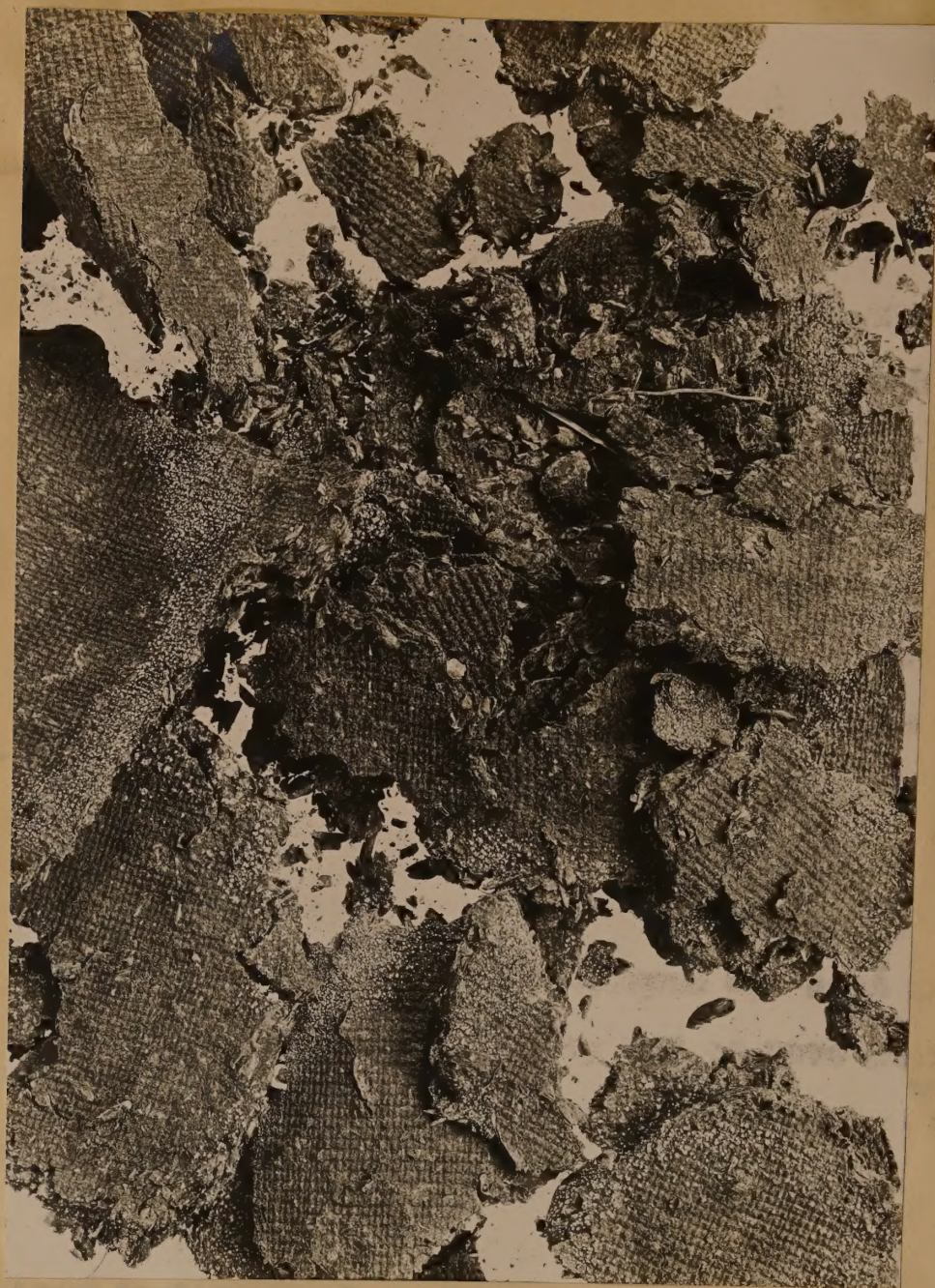
See #45032 for life sized view of products.

The box measures $6\frac{1}{2}$ " x 9".



Negative #45032. Soja max. Soybean product.

A life sized view of a portion of the contents of the
seven legume mixture shown in the box in picture
#45031.



Negative #45033. Sole max. Soybean product #4261.

A life sized picture of a small quantity of mash left after the soy sauce has been pressed out. This is known locally as "showyu Kasu". It is used for feeding hogs and cattle and also for^a/fertilizer.

Monday, March 17, 1930.

Tokyo, Japan.

In the early morning we received a registered letter from the Kokusai Un-Yu Kaisha, #4, 1-Chome, Kaigan-dori, Yokohama, relative to the shipment of two cases of bamboo articles and one case of rice straw sacks and rope.

The letter also contained triplicate B's/L for the shipment and an itemized statement of their charges for handling the shipment from Tokyo to Yokohama and turning it over to the Dollar Line Steamship Co., to go forward on the S. S. President Pierce, Tuesday, March 18, 1930.

We wrote a letter to Mr. Brosius and inclosed duplicate B's/L also inclosed a B/L, as well as a copy of our letter to Mr. Brosius, to Mr. Ryerson in a letter we wrote him a few days ago concerning this shipment. We got these letters over to the post office in time (we were told) to catch tomorrow's steamer.

About 11 a. m. we went to the Yamamasa Shoyu Factory at 576 Nakano-machi, Tokyo, Japan. There we met Mr. S. Yamaguchi, the manager, who allowed us to make pictures in the factory culture room and storage and curing sheds.

The results of our efforts in this connection follow.



Negative #45034. Soja max. Soybean hydraulic press.

View nearby, of one of the large oblong hydraulic presses and a little something of the surroundings in the shoyu sauce press room of the Yamamasa Shoyu Sauce Factory in Tokyo.

Note the layers of thin pags at the base from which shoyu sauce is being pressed. This is a 12 minute exposure with stop 4.5.



Negative #45035. Sole max. Shoyu sauce factory, interior.
 An interior view in a portion of the factory of the Yamamasa
 Shoyu Sauce Company in Tokyo. To the right is a pump
 and a line of cookers. In the background are large casks
 of shoyu sauce in its preparation.



Negative #45036. Soja max. Shoyu sauce factory scene.

An interior view of the wheat roasting and preparation room. To the right are the culture rooms, the interior of one may be seen in picture #45037. The pile of small trays on the right in the background are for the prepared wheat when put into the culture room. In the background is the roaster and machinery for handling the unroasted and roasted grain. Note on the top, or rather back of the brick wall, on a line with the hopper, the pile of roasted wheat. (Stop 45, Time 15 minutes.



Negative #45037. Soja max. Shoyu sauce bacterial culture room. Interior view of one of the shoyu sauce bacterial culture rooms at the Yamamasa Shoyu Factory. The lines of small boxes on the floor on each side of the room are full of prepared wheat in which the culture is being grown. (Stop 4.5, time 16 minutes.)



Negative #45038. Soja max. Shoyu sauce cooking kettle.

A rather nearby view of large iron double boilers in which the shoyu sauce is cooked. This is one of the processes of its preparation.

(Stop 4.5, time 20 minutes.).



Negative #45039. Sola max. Storage and aging room.

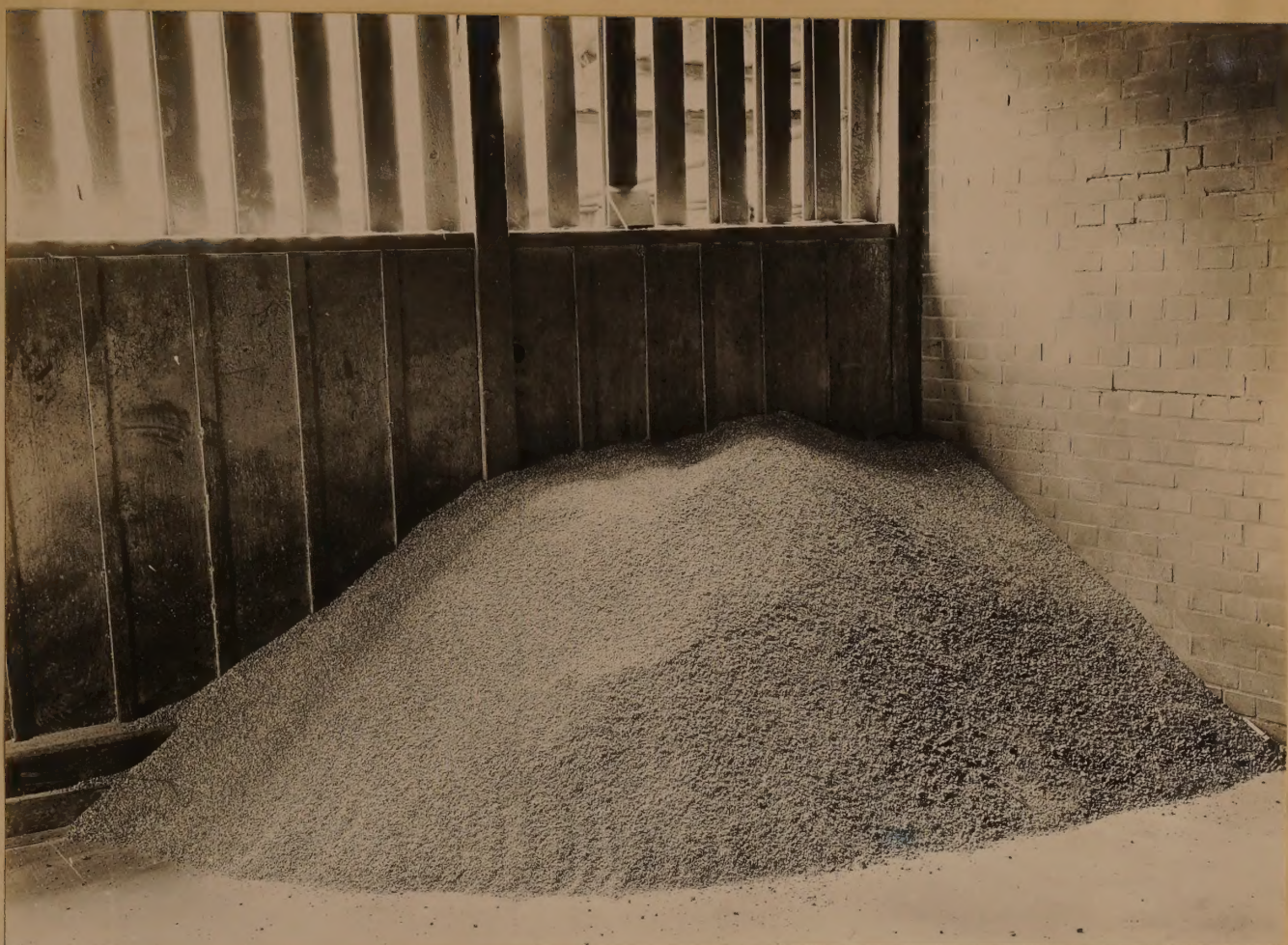
View from the top of the large storage and curing casks.

These are about 8' across and 8 to 10' deep. There are four rows of 16 casks each, a total of 64 casks, in this building, all full, and the company has eight buildings similar to this one, and all are kept full to capacity.

(Stop 4.5, time of exposure 12 minutes).



Negative #45040. Solia max. Storage and curing shed.
Looking along the walk in the same building shown in picture
#45039. Unfortunately we miscalculated on our time and in
this instance over did it. (Stop 4.5, time 20 minutes)



Negative #45041. Soja max. Roasted wheat mixed with
bacterial germs for shoyu sauce.

View rearby of a quantity of roasted wheat ready (it has
been mixed with the culture) to beworked for shoyu sauce
mash for curing. (stop 4.5, exposure 6 minutes.)



Negative #45042. Sole max. Soy or shoyu sauce casks.

View at the Yamamasa Shoyu Factory, 576 Nakano-machi,
Tokyo, showing racks of small casks ready for filling with
shoyu sauce.

Tuesday, March 18, 1930.

Tokyo, Japan.

Made motion pictures of soybean products and developed the motion picture film previously exposed. Also worked on sewing up and addressing parcel post packages to go by the diplomatic pouch Tuesday next, March 25, 1930.

We will have still another shipment for the diplomatic pouch. These we will have to leave at the Embassy or Consulate, however, to be put into the next outgoing diplomatic pouch, for we are leaving Tokyo on March 28th, more than a week prior to the date when the pouch leaves Tokyo.

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Wednesday, March 19, 1930.

Tokyo, Japan.

Wrote up and got ready to pack a considerable quantity of the miscellaneous farm seed received from Keijo on March 10th, 1930. Also made and developed motion pictures of soybean products.

We are gradually getting our work and affairs adjusted so that we can leave here on the 28th for Kobe en route to Dairen.

Thursday, March 20, 1930.

Tokyo, Japan.

Rained practically all day and was rather chilly and disagreeable. We wrote up quite a lot of the miscellaneous farm seed which was received March 10th from Keijo, Chosen.

We got four packages sewed up in burlap. It will keep us hustling to get all the seed written up and packed for shipment by the time we have to leave Tokyo, which is Friday night, March 28, 1930.

Thursday, March 20, 1930.

My dear Mr. Tolson,

I have been thinking of you very much lately, and
wondering how you are getting on. I hope you are
well and happy. I have been very busy lately, but
I have managed to find some time to write you.
I am sure you will be interested to hear from me.
I have been thinking of you very much lately, and
wondering how you are getting on. I hope you are
well and happy. I have been very busy lately, but
I have managed to find some time to write you.
I am sure you will be interested to hear from me.

Friday, March 21, 1930.

Tokyo, Japan.

Wrote up seed samples and made a number of life sized pictures of different adzuki bean products; paste, cakes, candies, etc.

We also packed another trunk and sewed up several packages in burlap. These latter will be covered with white cotton and marked for shipment to Washington. They will go in the diplomatic pouch after we are gone.



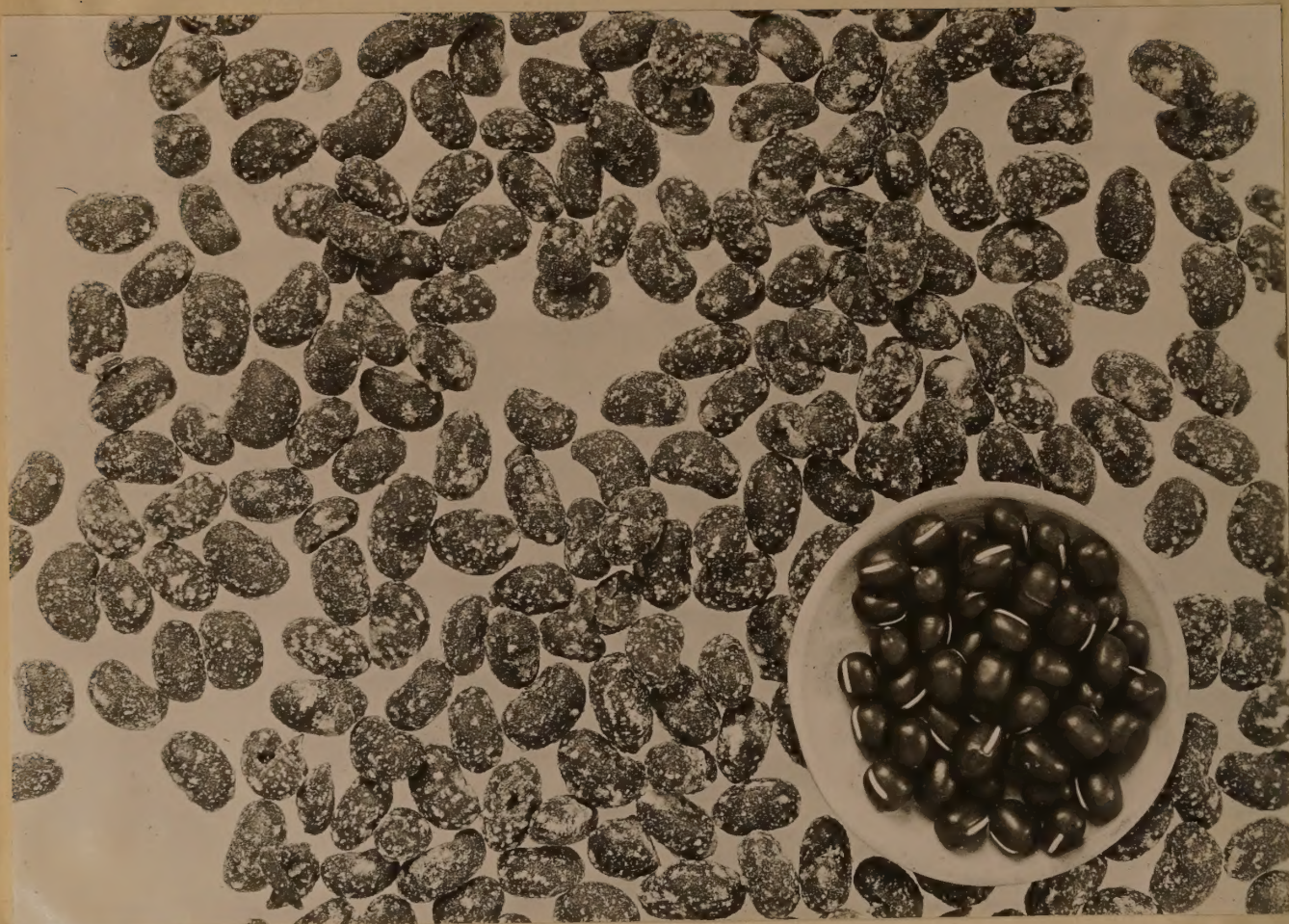
Negative #45043. Soja max. Soybean miso.

Showing boxes of the various ingredients used in the making of Sendai Miso. They are, bottom row from left to right as follows: Dry soybeans; soaked soybeans; polished rice; steamed rice; steamed rice with koji and salt; middle row: rice mould (koji); salt, mixed steamed soybeans and moulded rice; finely ground soybeans; coarse miso, one week old. Top row: Coarse miso, one year old. These were received from the Sendai Miso Factory, Tokyo, Japan, March 20, 1930.



Negative #45044. Soja max. Soybean miso.

Vegetables preserved in red soybean miso. The vegetables are: Two pieces of Japanese white radish; cucumber; burdock root; small vegetable melon and egg plant.



Negative #45045. Phaseolus angularis. Adzuki bean.

Adzuki beans boiled in syrup and sugar. A very common confection here in Tokyo. Native name "Azuki Natto".

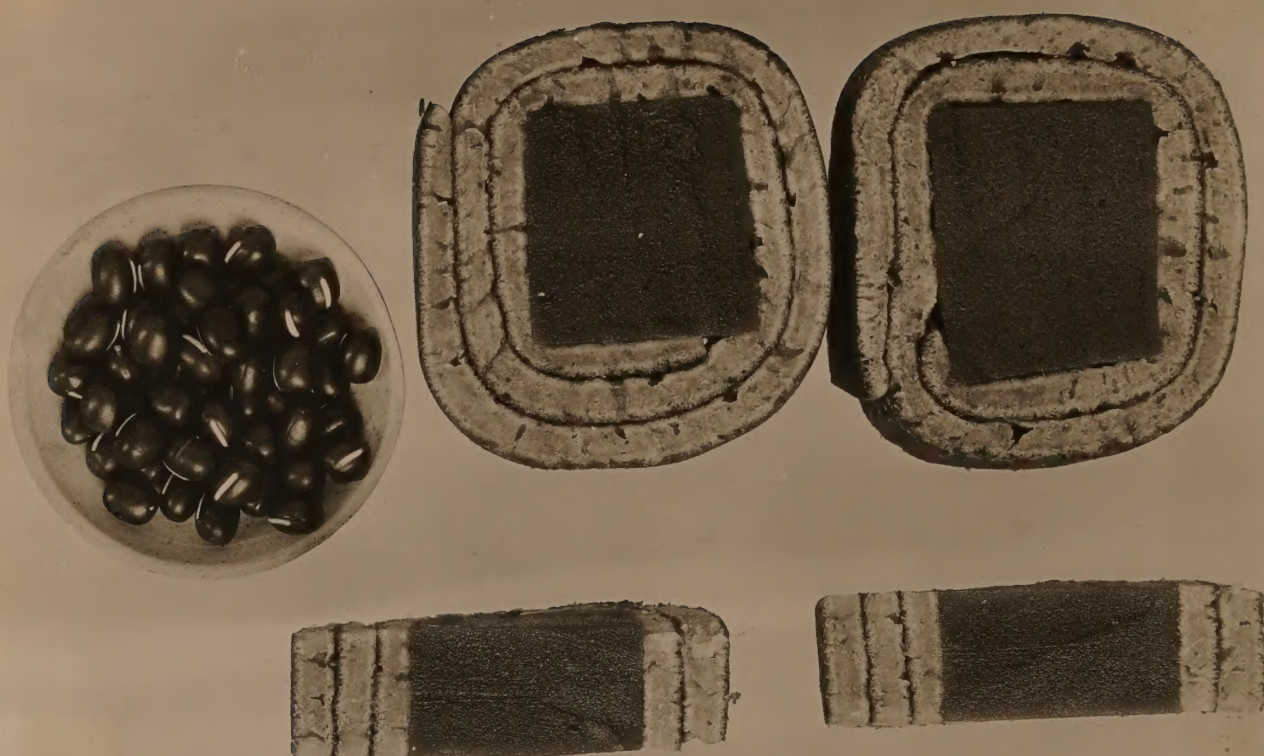
Purchased in a confectionary store in Tokyo, Japan,

3/20/ 30.

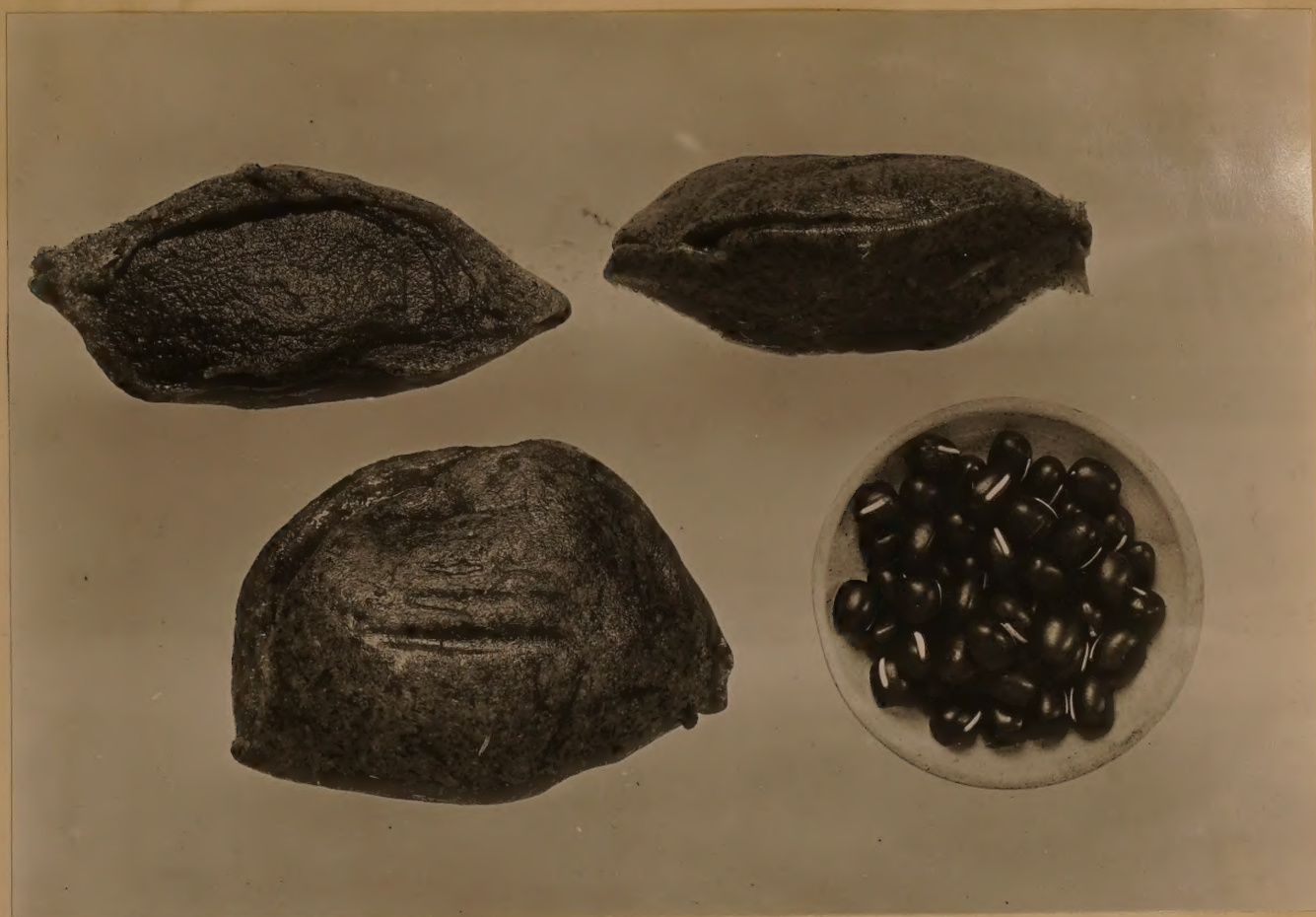
A natural sized picture.



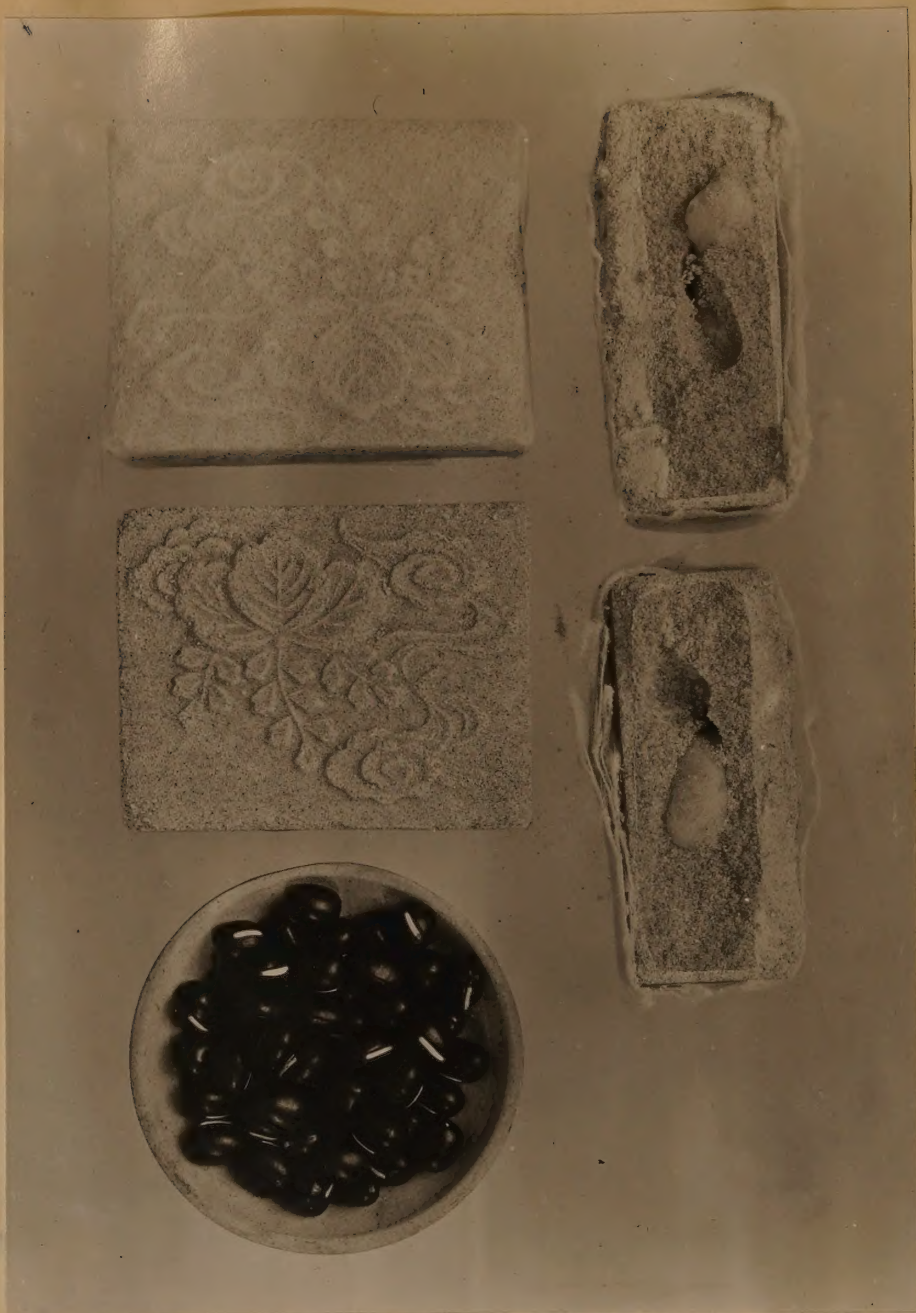
Negative #45046. Phaseolus angularis. Adzuki bean. #4276.
 Dark reddish brown sweet adzuki bean paste between two
 layers of brown rice cake dough. Native name is "Dorayaki".
 Purchased in a confectionary store in Tokyo, Japan 3/20/30.



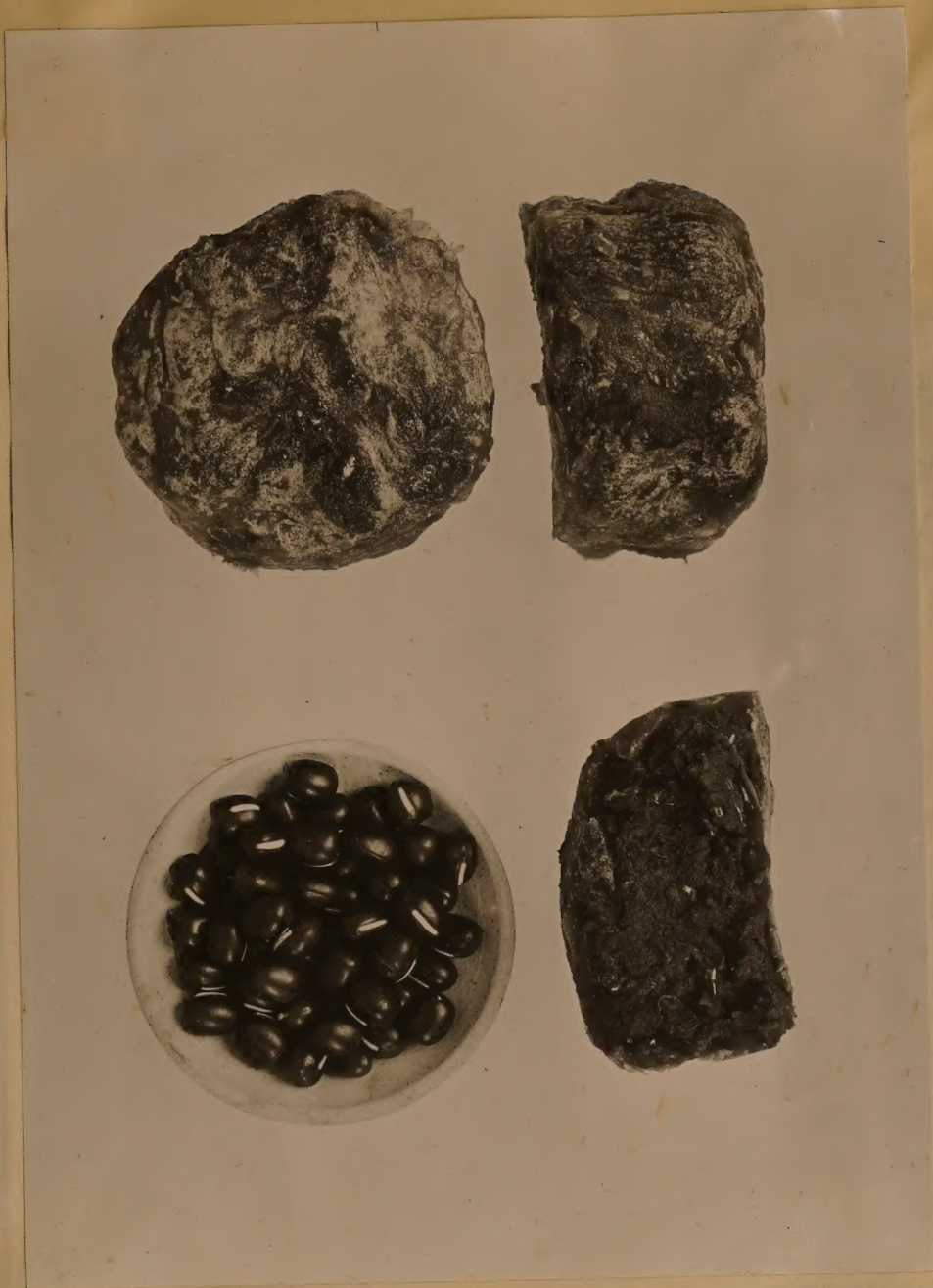
Negative #45047. Phaseolus angularis. Adzuki bean. #4277.
 Squares of dark reddish pink sweet adzuki bean paste inclosed
 in layers of rice cake dough. Native name "Yokan maki".
 Purchased in a confectionary store in Tokyo, Japan,
 3/20/30.



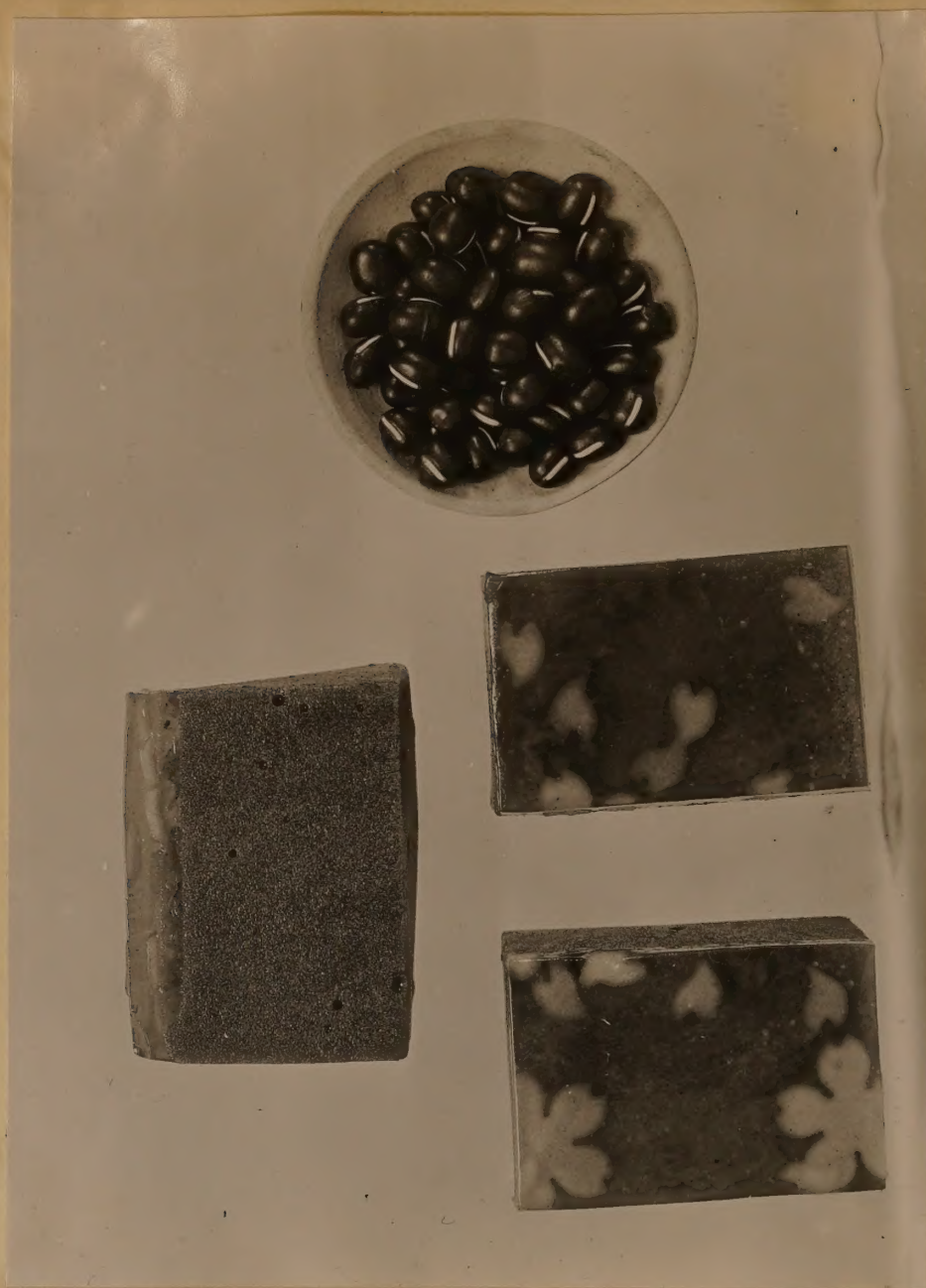
Negative #45048. *Phaseolus angularis*. Adzuki bean. #4275.
 Cakes of green rice flour paste inside of which is dark
 reddish pink sweet adzuki bean paste. Purchased in
 a confectionary store in Tokyo, Japan, 3/20/30.



Negative #45049. *Phaseolus angularis*. Adzuki bean. #4278.
Small hard cakes of fine sugared adzuki bean flour (pink)
with deep pink rice ball in the center. Used in making
sweet soups. Native name "Kai chu shiruko". Purchased
in Tokyo, Japan, 3/20/30.



Negative #45050. *Phaseolus angularis*. Adzuki bean. #4298.
 Small round cakes of sweet adzuki bean paste, coarse, and
 dark reddish pink. Native name "Kintou ba". Purchased
 in a confectionary store in Tokyo, Japan, 3/20/30.



Negative #45051. *Phaseolus angularis*. Adzuki bean. #4296.
 Blocks of dark reddish pink sweet adzuki bean past on top
 of which is a layer of gelatin, with pink flowers under the
 gelatin. Native name "Shinonome". Purchased in a confection-
 ary store in Tokyo, Japan, 3/20/30. A natural sized
 picture.



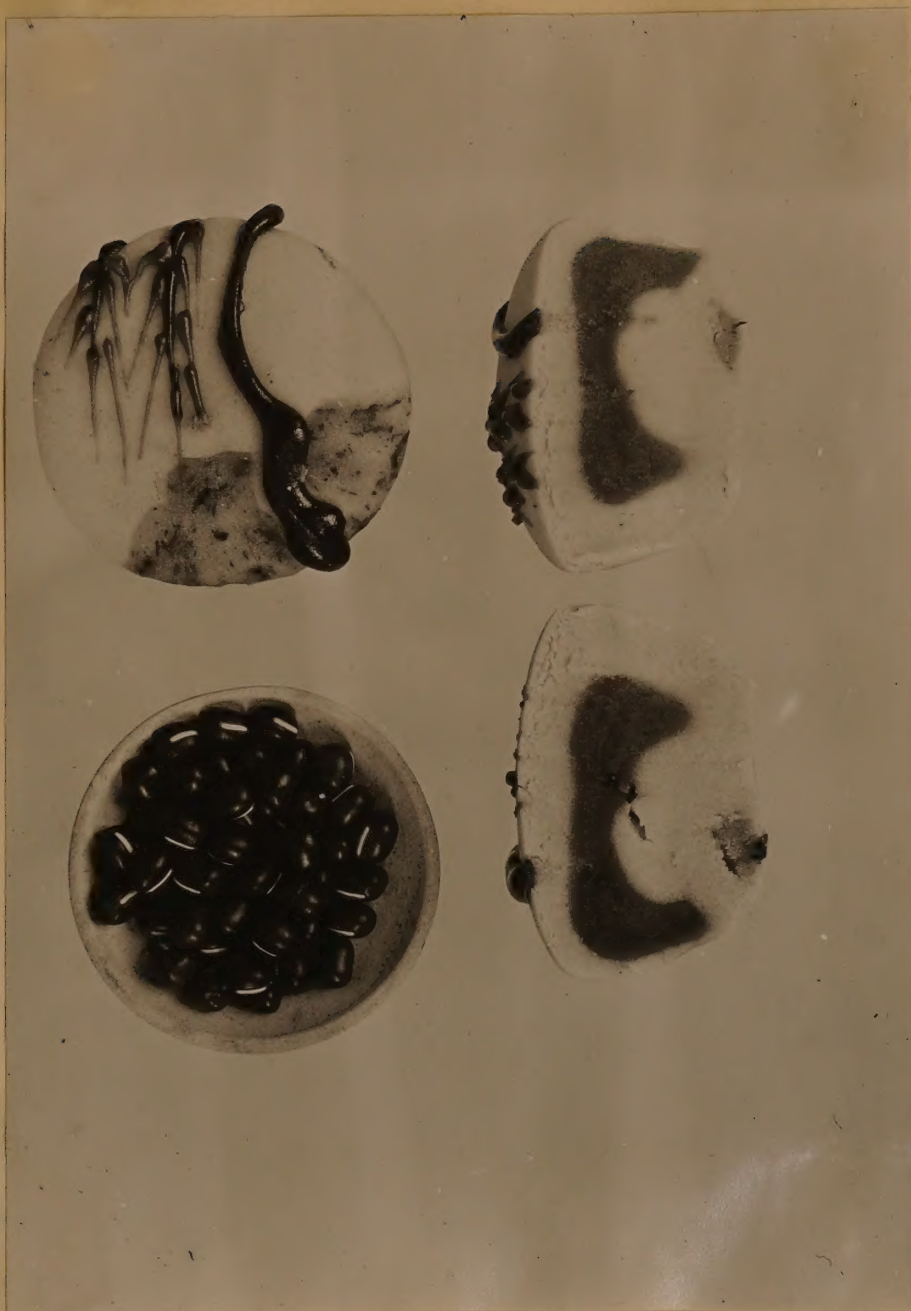
Negative #45052. *Phaseolus angularis*. Adzuki bean. #4295.
 White rice paste cakes in which there is dark reddish
 pink sweet adzuki bean paste. Green leaves are on the
 outside and also a yellow flower. Native name "Neri Boton."
 Purchased in a confectionary store in Tokyo, Japan, 3/20/30.
 Natural sized picture.



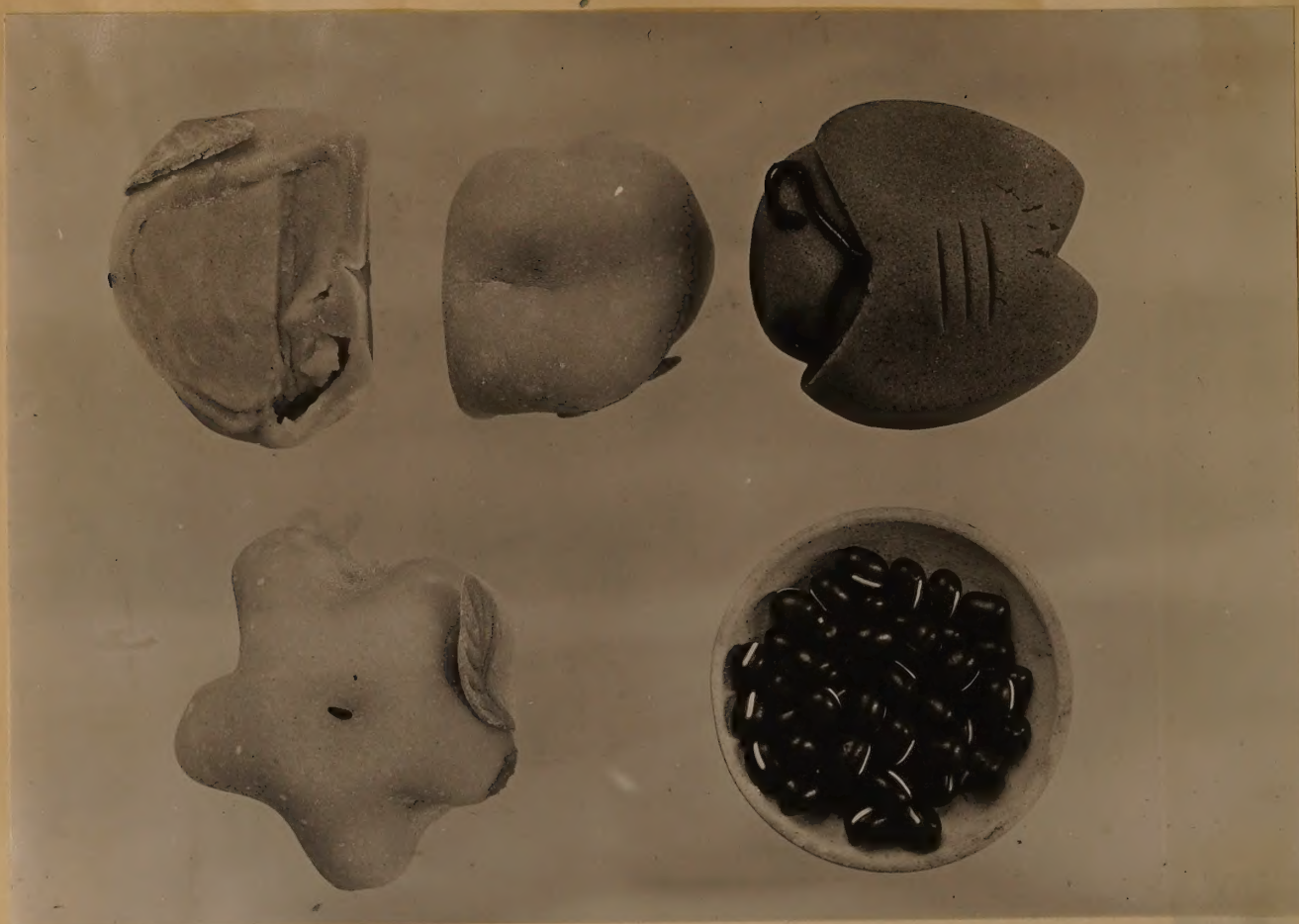
Negative #45053. *Phaseolus angularis*. Adzuki bean. #4294.

Different kinds of fruit made with adzuki bean paste (dark reddish pink) used as filler for rice paste covering.

Fruit represented are: Bananas, persimmon, mushrooms, pomegranate, chestnuts and seaweed. The native name is "Kudamono-gashi". Purchased in a confectionary store in Tokyo, Japan, 3/20/30. Natural sized picture.

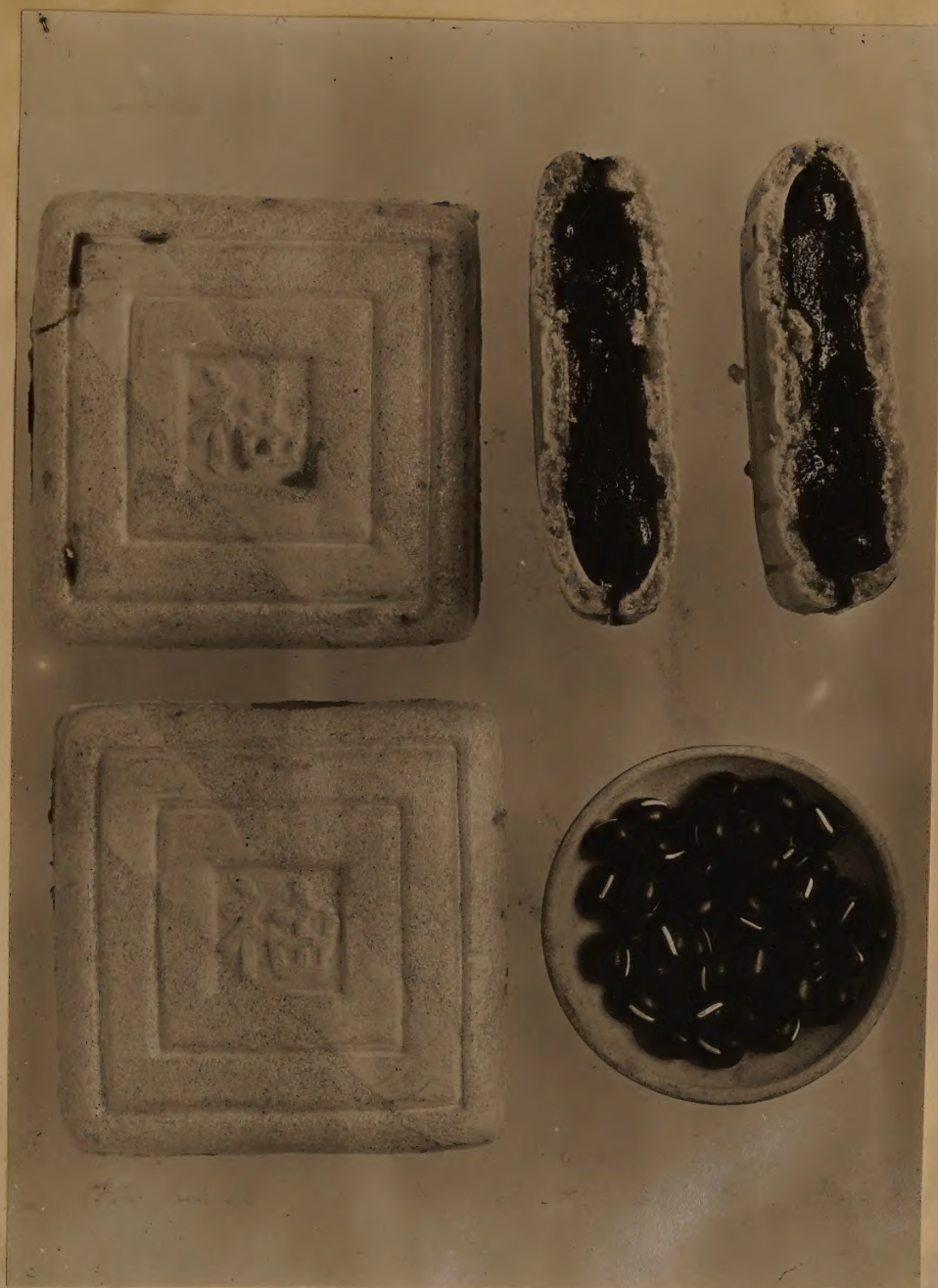


Negative #45054. Phaseolus angularis. Adzuki bean. #5608.
 White rice paste cake with dark reddish pink adzuki bean
 paste in the center. Design on top of cake represents spring
 in the form of a weeping willow tree just coming into leaf.
 Tree trunk is of chocolate; leaves are a bright green;
 slate black markings at the base of tree. Native name is
 "Aoyagi". Purchased in a confectionary store in Tokyo,
 Japan, 3/20/30. Natural sized picture.



Negative #45055. *Phaseolus angularis*. Adzuki bean. #'s 5609 and 5612.

#5609: a five pointed cake made of rice flour paste (pink) with center of white adzuki bean paste. Represents a peach flower. Native name "Momo-no Hana". #5612: Represents a cicada, yellow rice paste with dark pink adzuki bean paste inside. Purchased in a confection store in Tokyo, Japan, 3/20/30. Natural sized picture.



Negative #45056. Phaseolus angularis. Adzuki bean #4279.
 Adzuki bean paste (dark reddish pink) used as a sandwich
 filler between light pink wafers. Native name "sode ura
 monaka". Purchased in a confectionary store in Tokyo,
 Japan, 3/20/30. Natural sized picture.



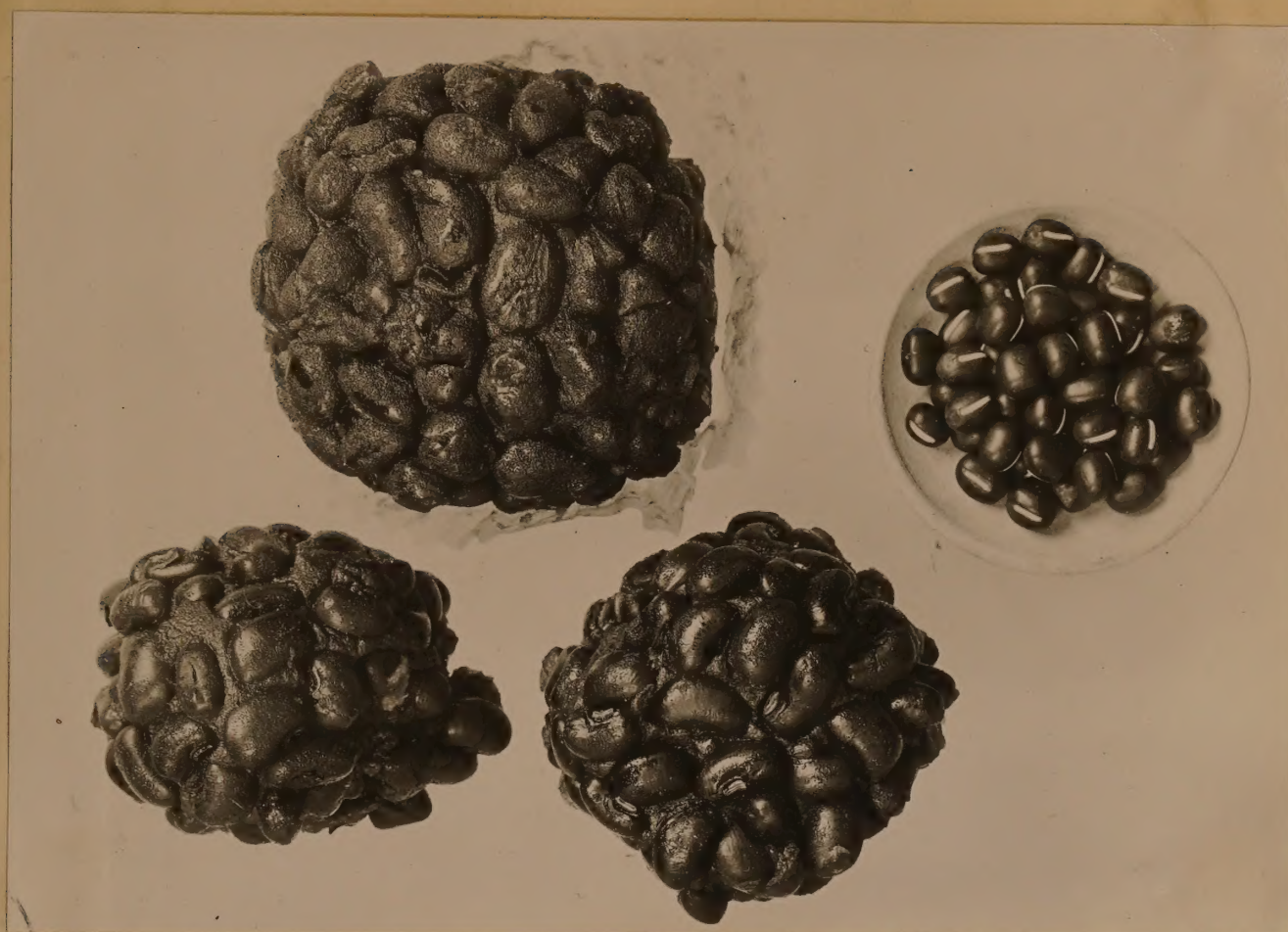
Negative #45057. *Phaseolus angularis*. Adzuki bean. #4280.
 Adzuki bean paste - coarse - dark pinkish red, in forms of
 cakes. They are toasted (browned) slightly on top. Walnut
 meat in center. Native name "Kurumi manju". Purchased in
 a confectionary store in Tokyo 3/20/30. Natural sized
 picture.



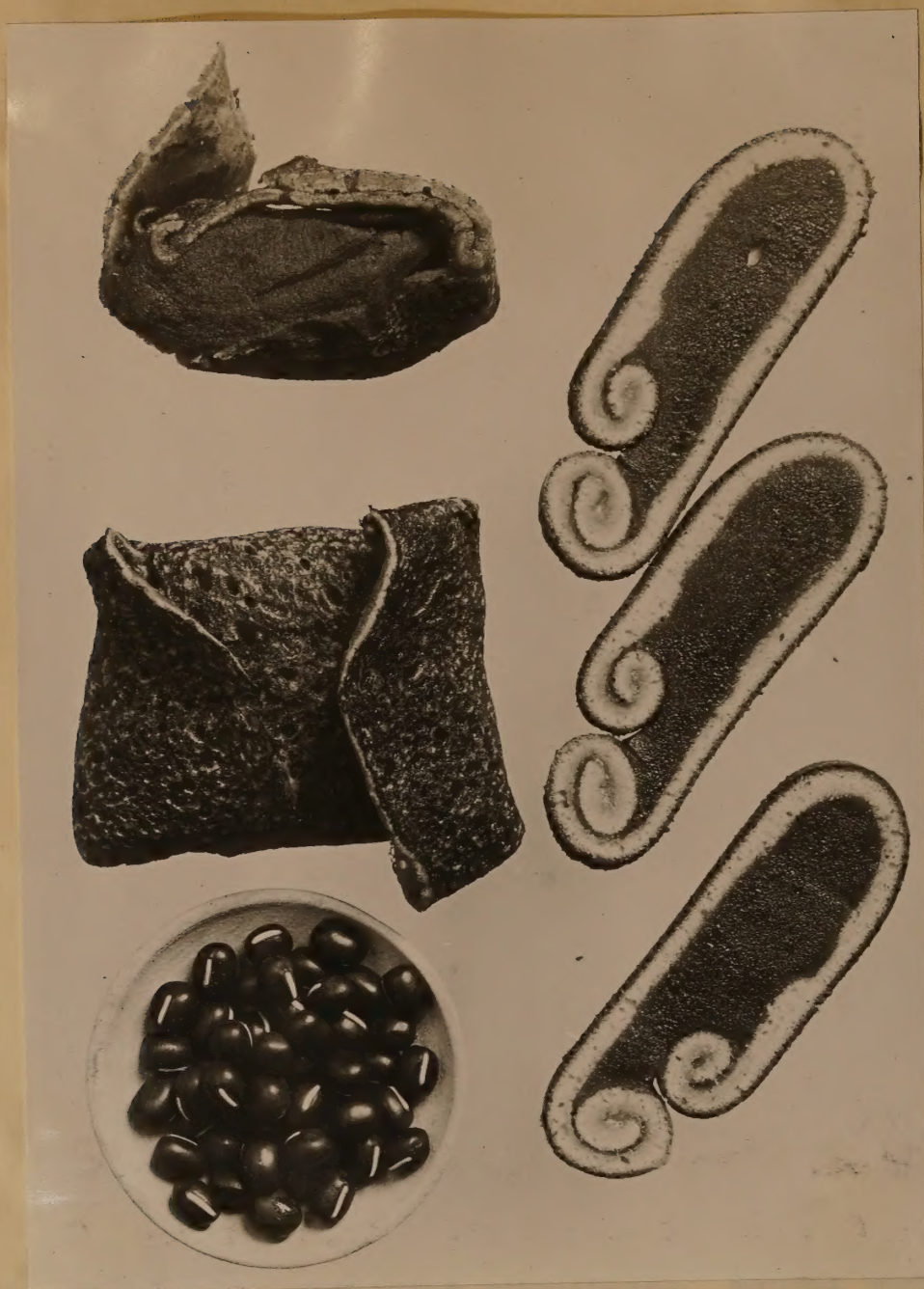
Negative #45058. *Phaseolus angularis*. Adzuki bean. #4281.
 Three balls on a small stick, lower one of coarse beans
 mashed and surrounding green paste. Center ball, white
 surrounding a pinkish and the top is a reddish brown fine
 paste surrounding white dough. Japanese name "Muro dango".
 Purchased at a confectionary store in Tokyo, Japan, March
 21, 1930. Natural sized picture.



Negative #45059. Phaseolus angularis. Adzuki bean product #4293. Adzuki bean balls made of candied or sugared whole beans (dark reddish brown) and mashed sugared beans (dark reddish brown). Purchased at a confectionary store, Tokyo, Japan, March 21, 1930. Native name "Hon man ju". Natural sized picture.



Negative #45060. *Phaseolus angularis*. Adzuki bean product #4292. Life sized picture of adzuki beans boiled in syrup and mixed with adzuki bean paste (dark reddish pink). Native name "Cha tsu". Purchased in Tokyo, Japan, March 20, 1930.

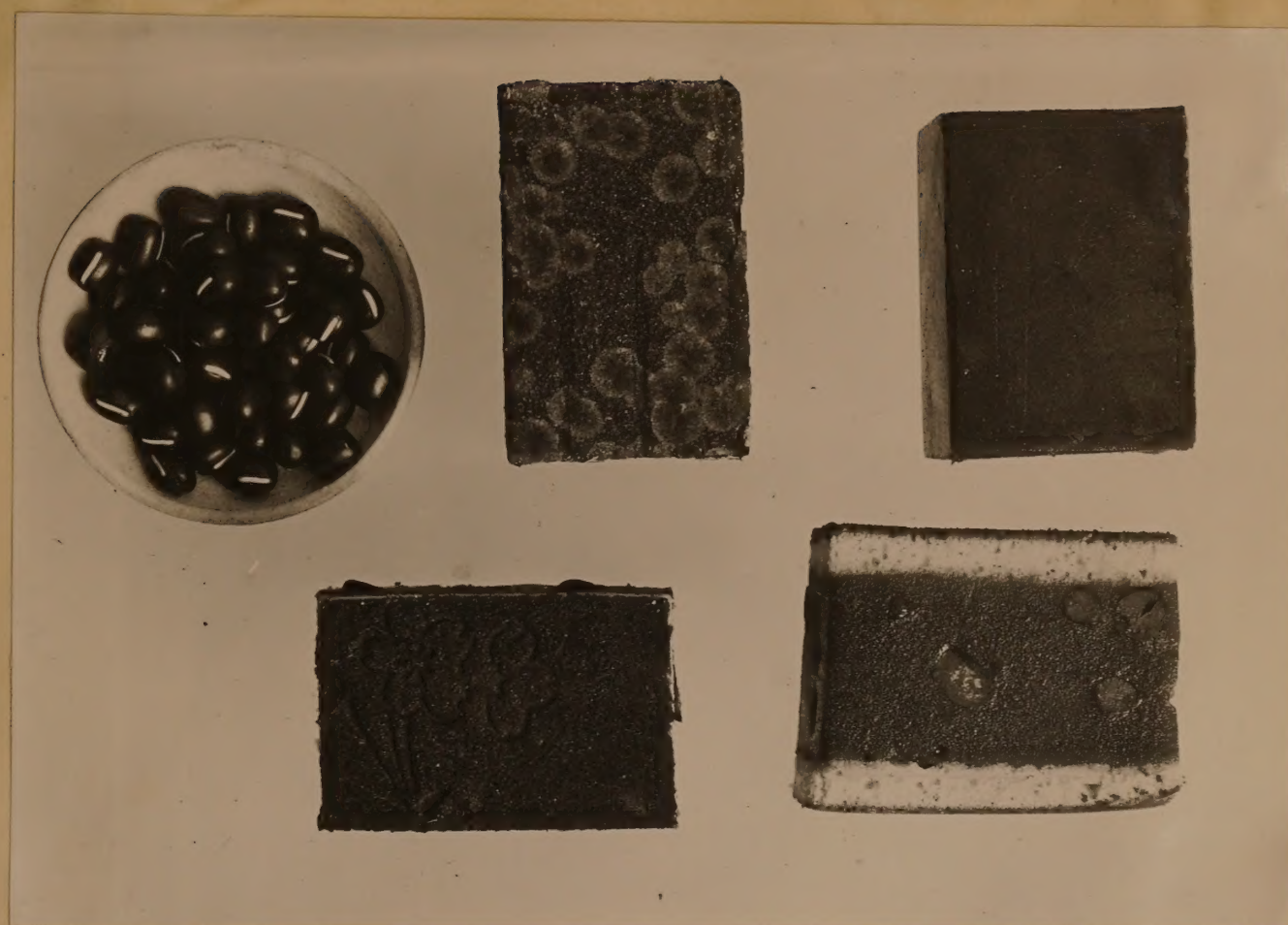


Negative #45061. Phaseolus angularis. Adzuki bean products.

#4286. Sweet adzuki bean paste (dark reddish brown) folded in thin layers of rice dough (brown). These are on the left of the picture. Native name "Isoyaki".

#4282. Sweet adzuki bean paste (green) inclosed in cake dough and baked slightly (brown). Native name "Warabimaki". These are on the right of the picture. Purchased in a confectionary store in Tokyo, Japan, March 21, 1930.

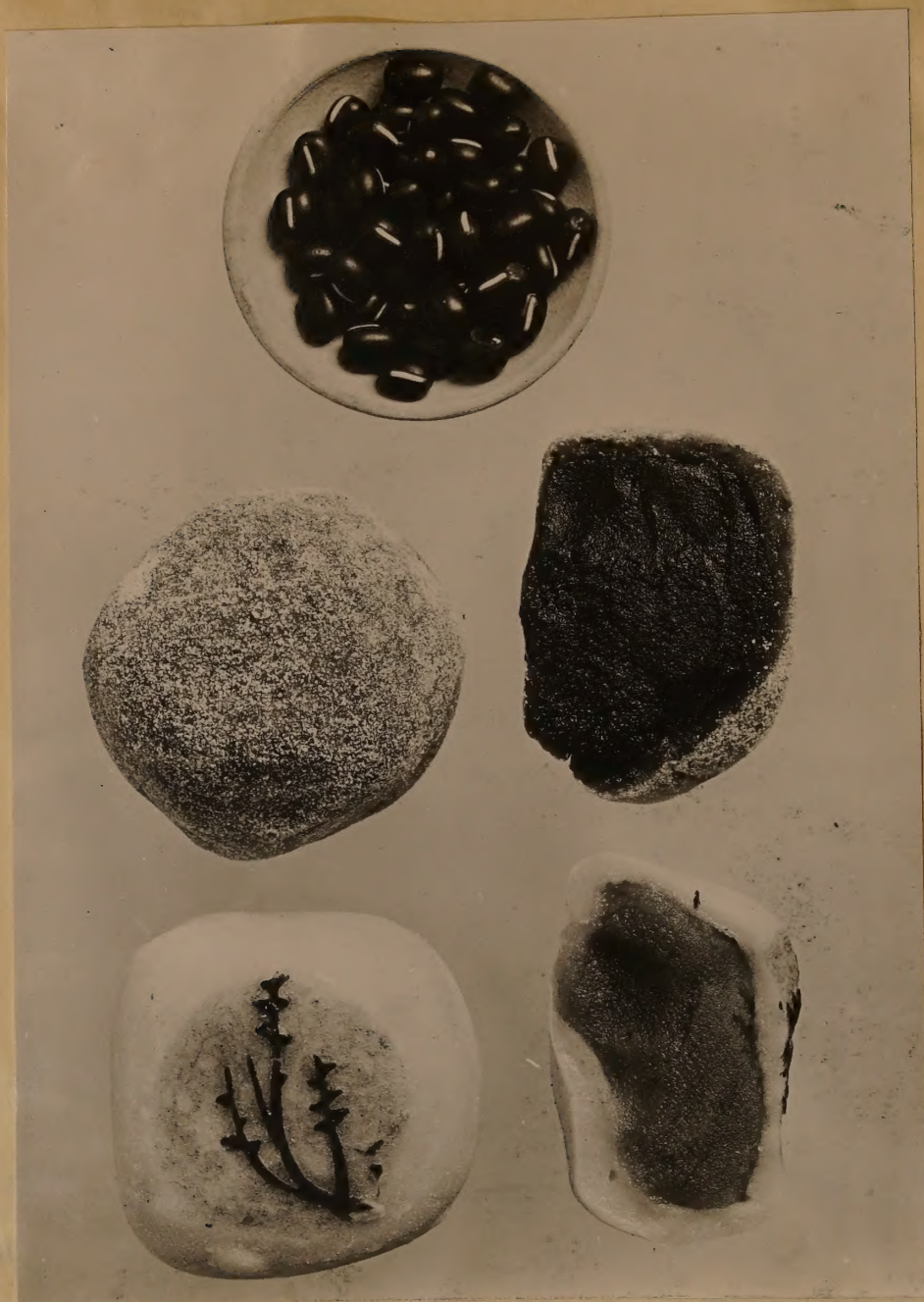
Natural sized picture.



Negative #45062. *Phaseolus angularis*. Adzuki bean products.

#4283. Bottom row. Small oblong cakes made of fine adzuki bean sweet paste (dark reddish brown) between two layers of rice cake dough (brown). Native name "Ogura do shi".

#4290. Top row. Small blocks of adzuki bean sweet paste very finely ground (dark reddish brown). Native name "Oshina yokan". Purchased in Tokyo, Japan, March 21, 1930. Natural sized picture.

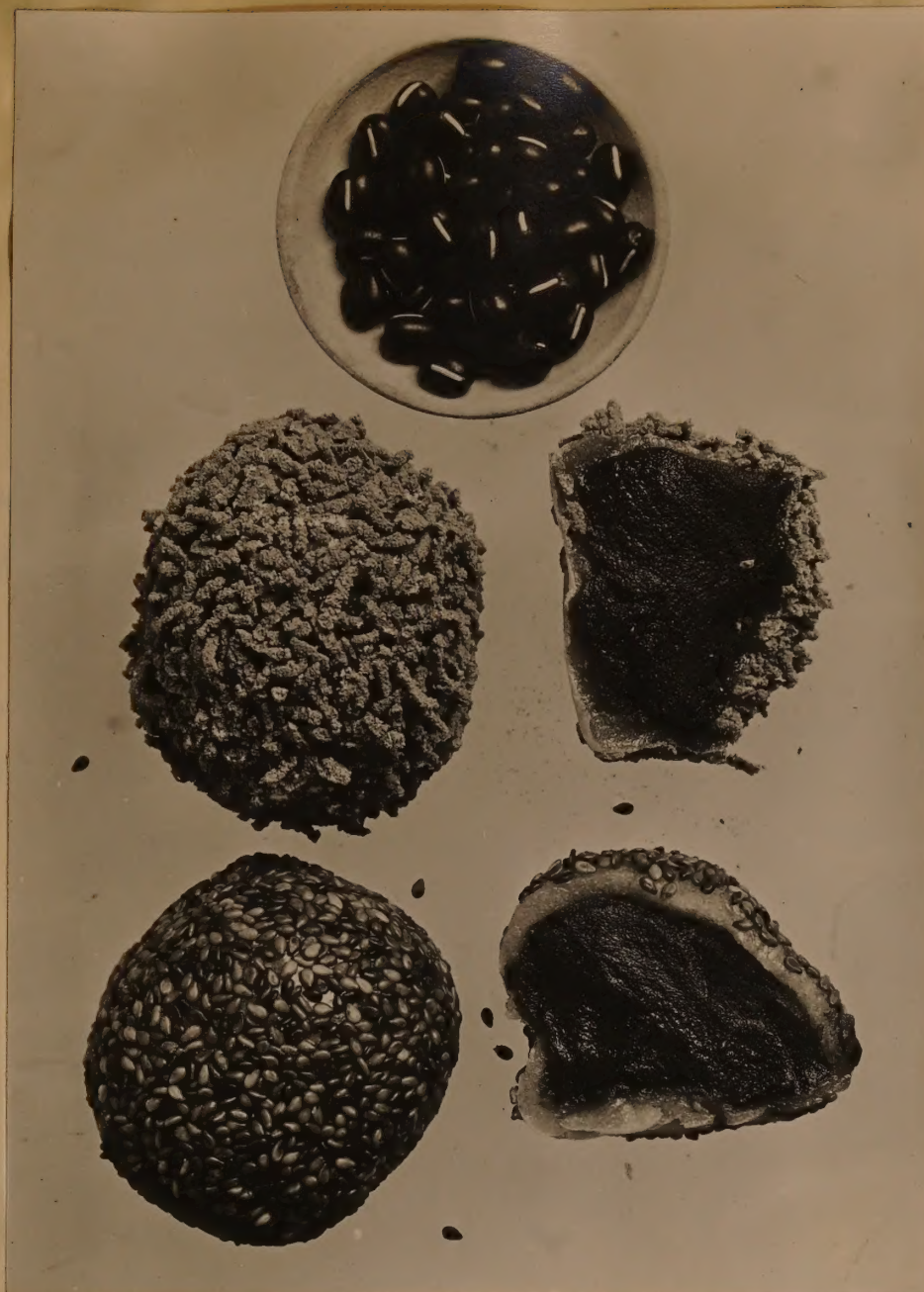


Negative #45063. *Phaseolus angularis*. Adzuki bean products.

#4289, bottom row. Small round flat cakes of sweet adzuki bean paste (dark reddish brown) covered with white rice dough. The design is browned on top. Native name "Seppel".

#4291. Middle row, small round flat cakes of sweet adzuki bean paste (dark reddish brown) and covered with green rice paste and sprinkled with sugar. Purchased at confectionary store, Tokyo, Japan, 3/21/30. Native name "Ubatama".

Top row, a small dish of adzuki beans. Natural sized picture.



Negative #45064. Phaseolus angularis. Adzuki bean products.

#4285, bottom row. Balls of sweet adzuki bean paste (dark reddish brown) covered with sesame seed (brown).

Native name "Asayi". Purchased in a confectionary store in Tokyo, Japan, March 21, 1930.

#4284, middle row. Balls of sweet adzuki bean paste (dark reddish brown) covered with green tea rice paste in small irregular pieces (green). Native name "Uji No Sato".

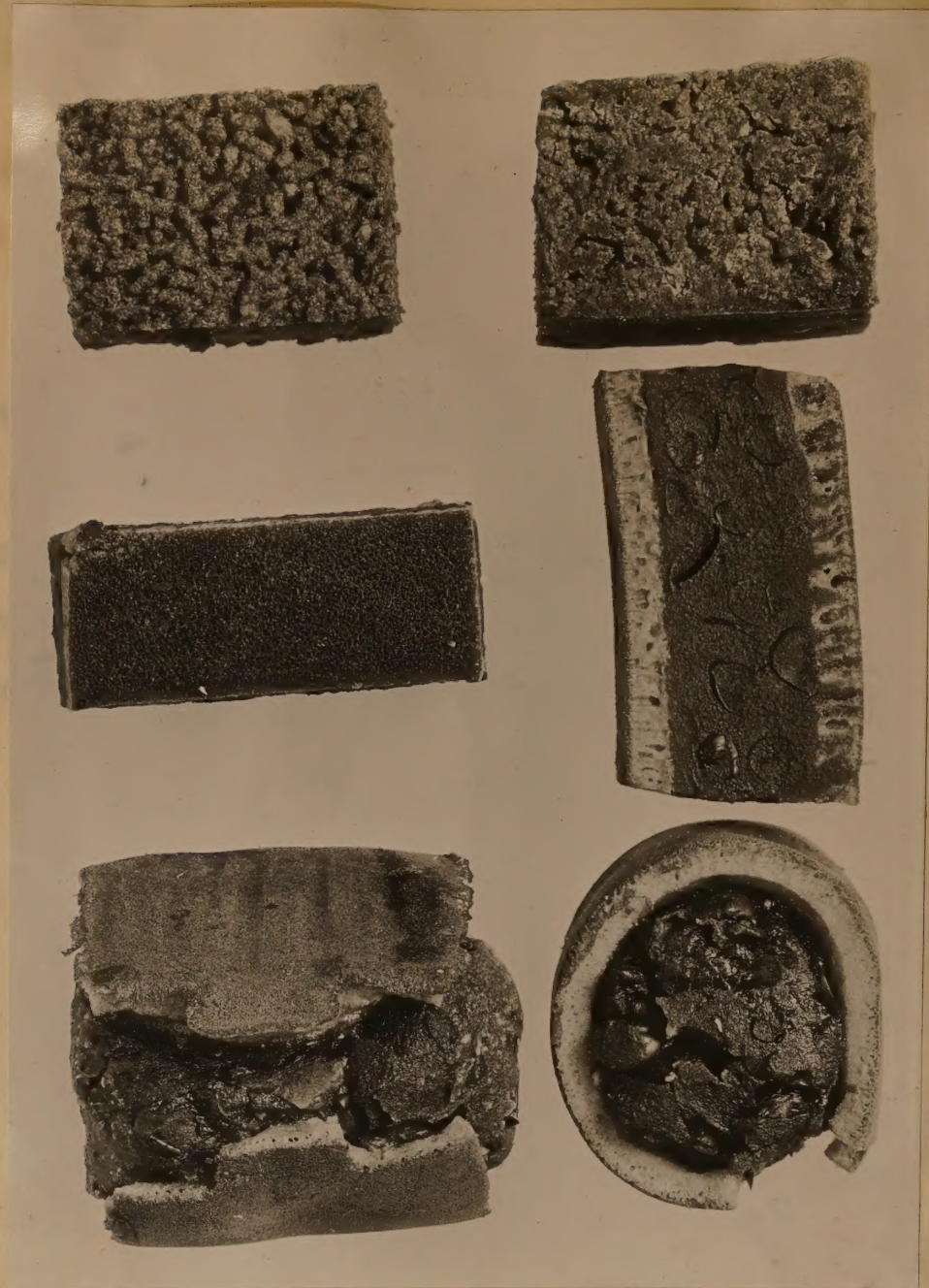
Top row, a dish of adzuki beans, uncooked. Natural sized picture.

Saturday, March 22, 1930.

Tokyo, Japan.

Worked up a lot more seed samples and got a few more parcels wrapped and sewed up in burlap. Also made a few more pictures, life sized, of adzuki bean products.

After lunch Morse and Suyetake went out to find additional adzuki bean products, primarily representative of fruits and vegetables.



Negative #45065. Phaseolus angularis. Adzuki bean products.

#4288, top row. Small blocks of dark reddish pink adzuki bean paste. Native name "Mura same".

#5601, middle row. Adzuki bean paste (dark reddish pink) between layers of rice flour cake baked brown.

#4300, bottom row. Dark reddish pink adzuki bean paste rolled in rice flour paste and baked brown. Native name

"Hatsume". Purchased in Tokyo, Japan, March 20, 1930.

Natural sized picture.



Negative #45066. Phaseolus angularis. Adzuki bean products.

#5611. Block of dark reddish pink adzuki bean paste covered with layer of gelatin, under which are pink flowers with green stems and leaves (top row). Native name "shinonome".

#4287, middle row. Adzuki bean paste ball (dark reddish pink) covered with thin white layer of rice dough wrapped in cherry leaf(green). Native name "sakura mochi".

#5602, bottom row. Adzuki bean paste (dark reddish pink) inclosed in thin white layer of rice paste. Native name "Cha tsu". Purchased in Tokyo, 3/20/30. Natural sized picture.



Negative #45067. Phaseolus angularis. Adzuki bean products. A life sized picture. #4299, balls of dark reddish pink adzuki bean paste. Native name "Ohagi". #5604, dark reddish pink adzuki bean paste inclosed in white rice dough. Brown on top. Native name "Oseppel". #5610, dark reddish pink adzuki bean paste cakes. White bird flying with strips of green paste representing rain. Scene represents rainy season in Japan. Native name "Samidare". Purchased in Tokyo, Japan, March 20, 1930.



Negative #45068. Soja max. Soy beans. Product #5605.

Rice flour bread with roasted soybeans scattered through it. Slices are brushed with soy sauce when the bread is nearly baked. Native name "Fukuwa uchi". Purchased in a confectionary store in Tokyo, Japan, March 20, 1930. Natural sized picture.



Negative #45069. Sole max. Soybean product #
Small rice flour cakes in which are small roasted soybeans.
Soy sauce has been brushed over the cakes. (Brown).
Native name "Mame tanjaku". Purchased in a confectionary
store in Tokyo, Japan, March 20, 1930. Natural sized
picture.

Sunday, March 23, 1930.

Tokyo, Japan.

Went to the office in the morning and later took the camera and went over in front of the Imperial Palace, where we made a few landscape pictures, also a few tree protection pictures showing how street trees here in Tokyo are trained, braced and protected.

There is to be a big celebration tomorrow to celebrate the reconstruction of Tokyo after the great earthquake of 1923.

The decorations for this occasion are quite numerous and elaborate, especially along the route the Emperor will take on his inspection of the city.

About 2:00 p. m. we returned to the office and made quite a number of life sized and nearby pictures of adzuki bean products (Phaseolus angularis) also a couple of pictures of kudzu products (Pueraria thumbergiana). We also developed the pictures made today.



Negative #45070. Phaseolus angularis. Adzuki bean product. Almost a life sized picture. Box measures $4\frac{1}{8}$ " x 7". Paste balls in center row are cut in half. The outside rows are green rice flour paste on top of balls of light gray adzuki bean paste. Small white seed are sprinkled over the top of each cake. The adzuki bean paste is between thin pieces of rice flour cake (brown). Native name "Uji nosato".



Negative #45071. Phaseolus angularis. Adzuki bean products. The center row, with one exception, contains paste balls which were cut in half. Rows numbered one, three and five, are pink with strings of green adzuki bean paste on top, with a red (dark) adzuki bean on top of each ball. Rows numbered two and four are green adzuki bean paste balls with rose colored strings of adzuki bean paste on top. Light gray adzuki bean paste is inside of all of these balls. Native name "Odamaki". (Thread winders).



Negative #45072. Phaseolus angularis. Adzuki bean product.
A life sized picture of whole and sectioned biscuit with
adsuki bean paste filling. Small sweet wheat flour biscuits
with dark pink adsuki paste inside. Native name "Anpan".



Negative #45073. Phaseolus angularis. Adzuki bean product #5619. Almost a life sized picture. "Kurimachi" (chestnuts). Dark reddish pink adzuki bean paste in the shape of chestnuts. Glazed and browned on top. Very dark brown (nearly black) toward tip of the chestnut. "Satsuma" (sweet potato). Yellow adzuki bean paste enclosed in thin layer of light brown rice paste. Represent pieces of sliced sweet potatoes. Black sesame seed scattered on top.



Negative #45074. Phaseolus angularis. Adzuki bean product #5616. Five kinds of cakes of sweet adzuki bean paste. (1), Pink adzuki bean paste cakes representing cherry petals on water. White heart-shape with chocolate marking on heart. (2), Light green adzuki bean paste cake with reddish pink butterfly. Leaves dark green with chocolate mark by leaf. Dark reddish pink adzuki beanpaste inside. (3), Pea green adzuki bean paste cake with white adzuki paste folded in. Green

represents seaweed roll. (4), Light pink rice paste cakes with light gray adzuki paste inside. Iris design with green stem and chocolate flower. (5), White rice cakes with white adzuki paste inside. Bird brown with chocolate rain. Native name "Kamuro". Picture almost life sized.

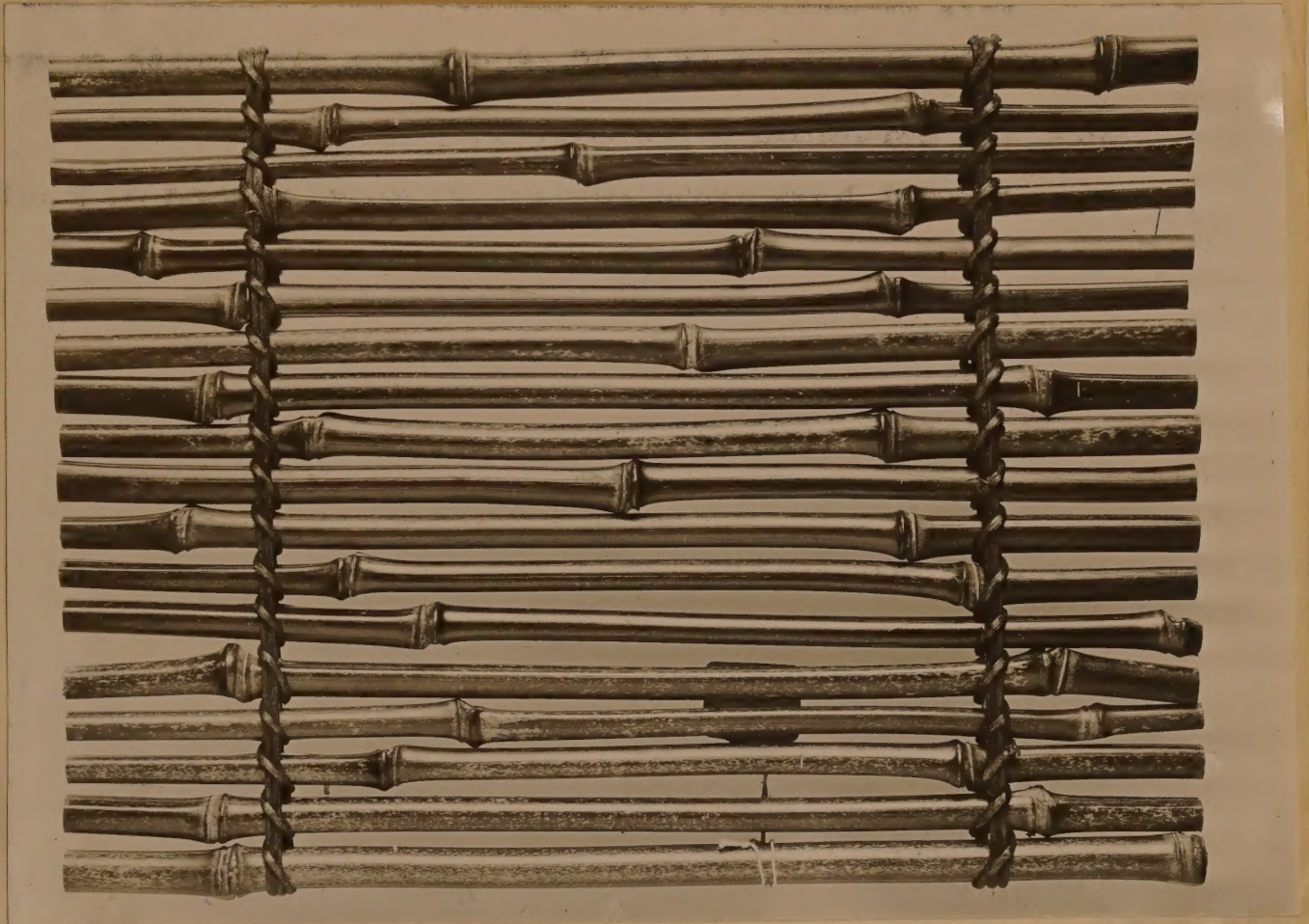


Negative #45075. Phaseolus angularis. Adzuki bean product #5625. Adzuki bean paste in seven different forms and as many colors. (1), Korogaki (dry persimmon). Reddish pink with dark reddish pink inside. (2), Momoiro tsubaki (Camellia ^{pink} flower). Pinkish white with yellow center. Inside, dark reddish pink and small band of bright pink. (3) Suzuran (Lily of the Valley). Pea green adzuki bean paste with dark green leaf on top and flower stem, flowers reddish pink. (4), Akatsubaki (Red camellia). Deep pink with green

leaf and small bright yellow patch extending from under leaf. Dark pinkish red adzuki bean paste inside. (5), Shirotsubaki (White camellia). White rice paste with deep pink adzuki bean paste inside. Light green leaf. Yellow center. (6), Ishikoromo (Pine cones). Dark reddish adzuki bean paste in the shape of half pine cones with white sugar dividing the sections. (7), Kuretake, green, also red pieces of adzuki bean paste wrapped in brown pieces of rice dough.

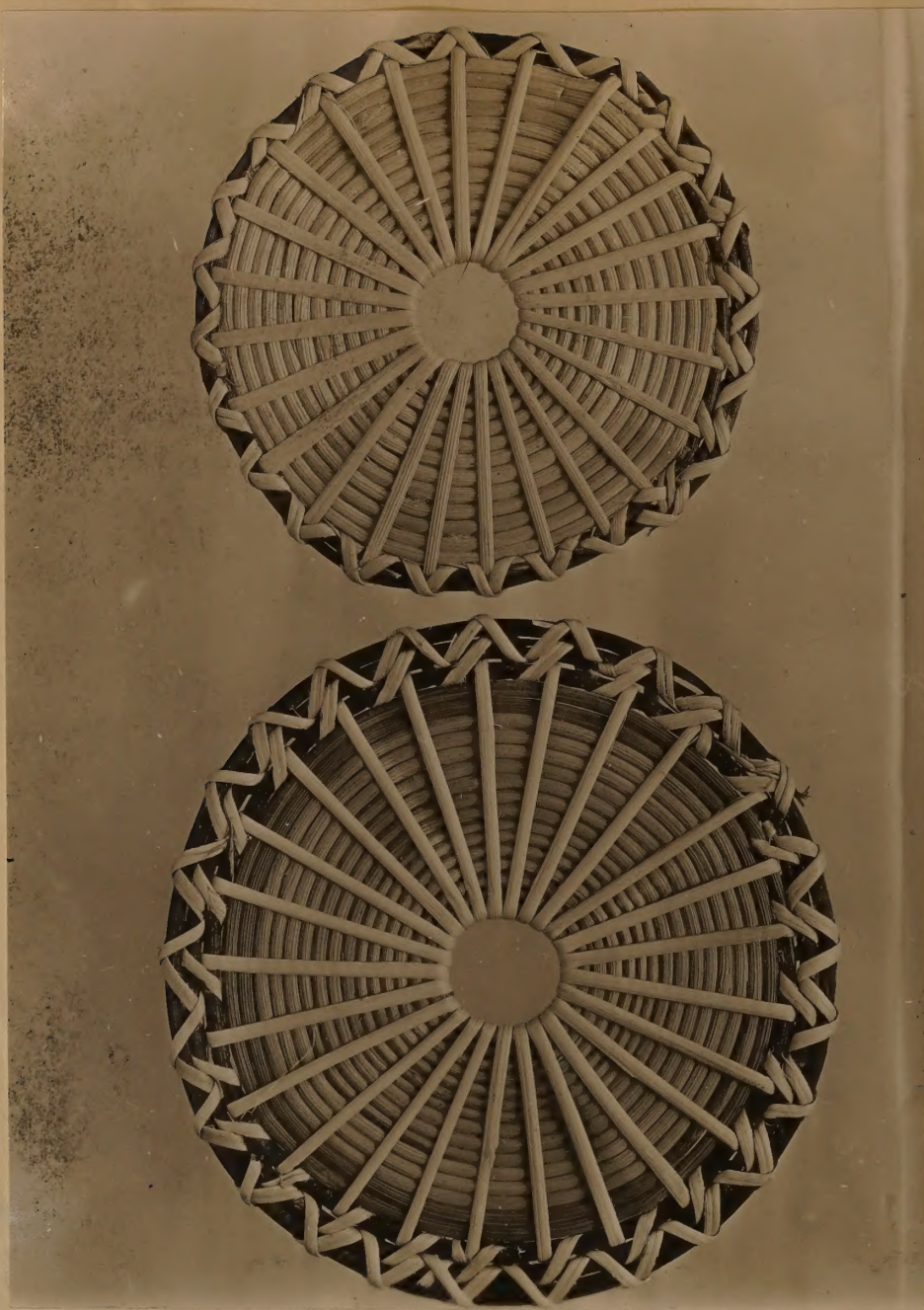


Negative #45076. *Phaseolus angularis*. Adzuki bean product #5620. Almost a life sized picture. White rice balls with dark reddish pink adzuki bean paste inside. Pickled cherry blossoms on top of each. Row (top) of light green rice flour paste. Native name "Oborogo".



Negative #45077. Pueraria thumbergiana. Kudzu product.

A bamboo mat woven together or bound together with kudzu vine. $7\frac{1}{2}$ " wide and $10\frac{1}{2}$ " long. Kudzu vine is used extensively in binding together bamboo in the manufacture of numerous articles.



Negative #45078. Pueraria thumbergia. Kudzu product.

#5622. Almost life sized view. Small mats, used for setting tea pots on. Three outside layers of brown kudzu vine. In rural districts these mats are made wholly of kudzu vine.



Negative #45079. Landscape. Tokyo, Japan.

View along a portion of the wall and moat in front or
to the East of the Imperial Palace.

The old pine trees with their graceful overhanging
branches are most attractive.



Negative #45080. Landscape. Tokyo, Japan.
Almost the same as #45079 but looking out from under the
over hanging pine branches over the moat.



Negative #45081. Landscape. Tokyo, Japan.
View from near the highway looking toward the East Gate of the Imperial Palace. The decorations are for the inspection of the city by the Emperor on March 24th, in commemoration of the completion of the reconstruction of Tokyo since the earthquake of 1923.



Negative #45082. Tree protection. Tokyo, Japan.

A nearby view of four post tree braces. These are used for both small and large trees. The trunk is wrapped with rice straw rope. This is indicative of the fact that this tree has only comparatively recently been reset.



Negative #45083. Landscape. Tokyo, Japan.

View just inside the West entrance to Hibiya Park. The trees or plants wrapped for winter are Cycas revoluta.



Negative #45034. Decoration. Tokyo, Japan.

A fairly nearby view of one of the columns decorating the street the Imperial Hotel is on. The flowering plant in the bamboo basket at the top, are flowering cherries (artificial). This is quite an attractive decoration.



Negative #45085. Tree protection. Tokyo, Japan.
 Young tree with a four post brace and a pole lashed
 along the trunk. This is to keep the tree trunk straight.
 The four short braces posts are to keep it in position.



Negative #45086. Tree brace. Tokyo, Japan.
 Small tree on the road to the Sankaido Building, at a
 small triangle park, with two brace posts and a training
 pole lashed to the trunk. This is a common practice
 of handling street trees here in Tokyo.

Monday, March 24, 1930.

Tokyo, Japan.

Delivered eight parcel post packages of seed and plant material and products, addressed to Mr. Knowles A. Ryerson, U. S. Department of Agriculture, to the U. S. American Consulate to go forward by the diplomatic pouch on Tuesday, March 25th.

We also got about ten other parcel post packages ready, with the exception of the addresses, for the diplomatic pouch two weeks hence (April 8, 1930). These we will deliver to the American Embassy Thursday or Friday before we leave for Dairen so that they can go forward to Washington in the next diplomatic pouch,

It is expected that this will be our last shipment of seed or plant material through the diplomatic pouch. However, we have received advice that some persimmon scions are on their way to us here in Tokyo. If these arrive before all of our supplies are packed we will send them forward by commercial parcel post, otherwise we may have to take them with to Dairen and pack and ship them from there.

Tuesday, March 25, 1930.

Tokyo, Japan.

About 9:50 a. m. we left Shimbashi Station, Tokyo for Onachi, Japan, where we arrived at 10:00 a. m.

We called at the Sendai Miso Manufactory and made a few pictures of steamed soybeans cooling on the floor before mixing with rice and mashing for miso. The conditions for picture making were very unfavorable and the results were not especially good, but perhaps they may answer the purpose.

We left Onachi at 12:00 noon and arrived back in Shimbashi at 12:10 p. m.

We spent the evening packing supplies and equipment.



Negative #45087. Soja max. Soybean miso.

Steamed soybeans cooling on a floor of the Sendai Miso Factory, Oimachi, Tokyo. After the beans are cooled they are mixed thoroughly with molded rice and salt (shown in the background in a mixing machine). The mixture is placed in large curing vats to cure for about three months.



Negative #45088. Soia max. Soybean miso.

Steamed soybeans cooling on a floor of the Sendai Miso Factory, Oinachi, Tokyo. After the beans are cooled they are mixed thoroughly with molded rice and salt in a mixing machine. The mixture is placed in large curing vats and allowed to cure for about three months.



Negative #45089. Soja max. Soybean miso.

Steamed soybeans cooling on the floor. After the beans are cooled, they are mixed with molded rice and salt in a mixing machine. This mixture is then removed to the vat room, placed in large vats and allowed to cure for about three months. Taken at the Sendai Miso Co., Factory, Oimachi, Tokyo, Japan.

Wednesday, March 26, 1930.

Tokyo, Japan.

Got all but one box of our supplies and equipment packed today. The box for this will be up tomorrow morning and we will finish then.

Also arranged today for a man to come tomorrow morning and rope the trunks and boxes which are to go by freight.

We are taking a few of our important things and a few tools as extra baggage so that we can get headquarters at Dairen fitted up by the time our baggage gets there, which will be about ten days after our arrival.

Excess baggage is so darned expensive that we do not feel justified in taking any more that way than is actually necessary.

It will take a little time to locate headquarters after getting to Dairen and we figure that by the time we do this and get it fitted up and ready for work, our equipment and supplies sent by freight will have arrived and that we can then get them opened up and stored away conveniently for our work.

JANUARY 10, 1944

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The following information was received from the

Bureau of the Census, Washington, D. C.

on January 10, 1944.

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on January 10, 1944.

Thursday, March 27, 1930.

Tokyo, Japan.

Official supplies and equipment were all packed and turned over to the transportation company who is shipping them direct to Dairen from Yokohama on March 31st. He assures us that they will reach Dairen about April 10, 1930.

We sent 17 trunks and 8 boxes by freight, which we are advised, is very much cheaper than by excess baggage. We are taking one trunk of supplies, including typewriter, tools, etc., so that we will have something to work with in fitting up headquarters while waiting for our freight shipment.

We sold the second hand office furniture which was purchased when we fitted up our office in the Sankaido Building last spring.

5 chairs @ Yen 1.00 each	Y5.00
1 small cabinet	1.00
4 tables @ Y1.50	6.00
Total	<u>Yen 12.00</u>

We paid the charman for the month's work and arranged with him to do extra work in putting the room in the shape it was when we took it a year ago. We succeeded in getting the man who roped our trunks and boxes to remove the shelves and darkroom for the lumber. Thus saved time, trouble and expense.

About 11 o'clock we received a parcel post package of Japanese persimmon scions from the Nara-Ken Agricultural Experiment Station, Nara-ken, Japan. These we divided and packed half by the wet burlap and half by the sphagnum moss method and sent them in one small package #193 to Mr.

Knowles A. Ryerson, by commercial parcel post.

We got our baggage all out by about 3:00 p. m. and turned the keys to Room # 11 over to the manager of the Sankaido.

Tomorrow we will get our personal effects in shape, square up with the bank and hotel and if all goes as planned, will leave on the 9:25 p. m. train for Kobe, en route to Dairen, Manchuria, China.

Friday, March 28, 1930.

Tokyo, Japan.

Raining hard at 7:00 a. m. this morning and this condition continued until almost noon.

About 9:30 Dorsett went to the bank and made final settlement of his account. He then met Mr. Suyetake and they went to the Chinese Legation to get our pass ports visaed. Upon arrival at the Legation he learned that a letter from the American Embassy requesting the visas we required. We left the pass ports, which they advised would be ready when we returned with the letter at 4:00 P. m.

We went from the Chinese Embassy to the U. S. Embassy and there Dorsett conferred with Mr. Salisbury who kindly prepared the necessary diplomatic request for the visas of the diplomatic or Special Passports. Upon presentation of this letter at 4:00 p. m. Mr. Suyetake had no trouble in getting the completed pass ports.

The question is, why were we not told at the American Consulate when they examined our pass ports, more than a week ago, and advised that we go the Japanese office of Foreign Affairs for a visa, and to the Chinese Embassy for the same purpose. That in the former case, a Japanese visa could not be had, but that we could get a police certificate, but would have to make a formal registration in the police precinct where we have been located and a few days later make a formal request and submit with it two pictures to be attached to the police certificate. Such a certificate would enable us to pass too and fro over the Japanese border.

In the case of the Chinese visa why did they not tell us to first secure from the American Embassy a letter to the Chinese Embassy requesting the visa of our Special Pass Ports.

It appears to us that the American Consulate should have asked us for our pass ports and told us that they would attend to getting them visased and to come back in a few days to get them. That, we feel, would have been the proper procedure and the courteous and nice thing to have done. It also would have saved embarrassment, as well as time and trouble, for all concerned.

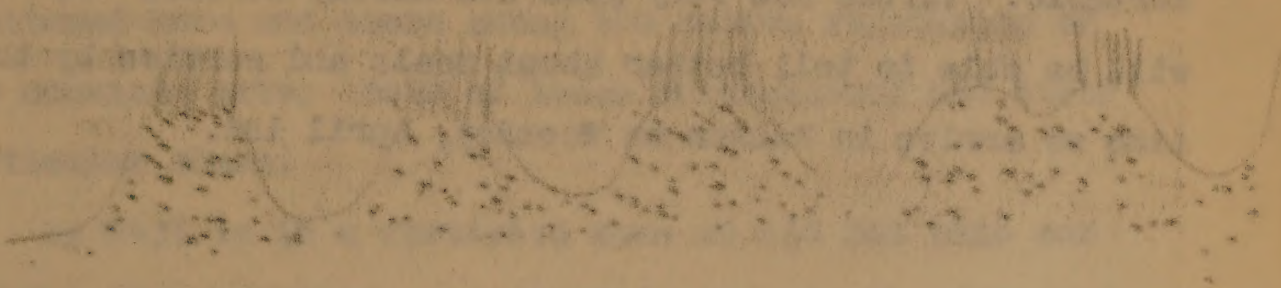
We left Tokyo from the Tokyo Station for Dairen, at 9:25 p. m. There were a number of our friends at the station to say good bye and to see us leave.

Saturday, March 29, 1930.

En route to Dairen.

6:30 a. m. Foggy and rather dark, but there are indications that it may clear during the day. We had breakfast about 7:30.

Plantings of wheat or barley, as the case may be, look very well. It is planted in rice paddy land in single or double rows, or rather, low ridges.



Wheat and barley are also planted in this region in trenched rice paddies. Mostly in single rows which look to be about eight inches in width. The trenches are about 8" wide and 12" to 15" in depth. We are inclined to believe that this method or practice is almost wholly confined to the wetter paddy land.



We arrived in Kobe at 9:44 a. m., on time, and went direct from the Railway Station to the dock of the S. S. Ural Maru, and went aboard. We spent the intervening time between our arrival, about 10:00 a. m., and the departure of the steamer at noon, in watching the crowd and the getting of freight and baggage aboard.

It cleared between nine and ten but it was quite hazy during the entire afternoon.

The steamer is of good size and quite clean and comfortable. Tiffin was very good and nicely served. We will be able to tell better about meals and service by the time we arrive in Dairen on Tuesday, April 1st.

Sunday, March 30, 1930.

En route to Dairen.

7:00 p. m. This has been a nice quiet day, but more or less hazy. We dropped anchor in the harbor of Moji about 7 o'clock this morning. After breakfast we went ashore and climbed a hill or mountain-side park. The early flowering cherries in some instances were in full bloom, and were very beautiful and attractive. In some instances they were grouped, while in others they were scattered here and there among the native vegetation of the mountain side. Both of these arrangements had their particular charm.

As Moji is in a fortified zone we did not take our camera ashore, and as a result did not get any pictures.

We returned to the ship about 12:00 and at one o'clock anchor was weighed and we proceeded on the last lap of our journey which is scheduled to end Tuesday morning.

Shortly after one o'clock tiffin was served. Attached hereto is the menu for today. It is an interesting design and will serve to show, on an average, what kind of meals were served.

The afternoon and evening proved uneventful. The ocean is quite calm and all are well. However, we feel sure that all will be glad when the journey is over and we are settled in Dairen.



MENU

S. S. "URAL MARU"

Sunday, March, 30th, 1930.

LUNCHEON.

HOT.

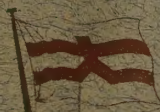
- | | | |
|---|--------|--------------------------------|
| 1 | す-ぶ | Julienne Soup. |
| 2 | 御肴 | Filets de Poisson, Talleyrand. |
| 3 | 牛舌 | Langue de Bœuf à l'Alsacienne. |
| 4 | 玉子 | Oufs Frite. |
| 5 | かれいらいす | Curry and Rice. |
| 6 | 芋種々 | Potatoes, Boiled, Christine. |

COLD.

- | | | |
|----|------|-------------------|
| 7 | 牛舌塩漬 | Corned Ox Tongue. |
| 8 | 蒸焼羊 | Roast Mutton. |
| | 牛肉蒸焼 | Roast Beef. |
| 9 | はむ | Kamakura Ham. |
| 10 | さらだ | Salad. |

SWEET.

- | | | |
|----|-------|------------------------|
| 11 | 菓子 | Baked Custard Pudding. |
| 12 | 干果實類 | Assorted Nuts. |
| 13 | 果實 | Fruits. |
| 14 | 紅茶 珈琲 | Tea, Coffee. |



O.S.K. Line

Monday, March 31, 1930.

En route to Dairen.

Up about 6:30 this morning. We were steaming by numerous islands along the West coast of Chosen when we got out. For the most part they are rugged rocky looking islands rarely with signs of life or agricultural activities.

By noon we were out in the open sea headed for Dairen. It has been a lovely sunshiny day, but a little too cool to be comfortable out on deck without a heavy wrap.

We are due at Dairen about 8:00 a. m. tomorrow morning and after getting located will begin a new year's work in an entirely new region.

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